

# Salmon Quiche

Yield: 8 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/salmon-quiche-recipe-with-swiss-cheese>

## Ingredients:

- 10 ounces salmon fresh
- 3 shallots minced
- 1 tablespoon unsalted butter
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cracked black pepper
- 1/4 cup white wine
- 4 eggs
- 1/4 cup heavy cream
- 1/4 cup light sour cream
- 2 teaspoons tarragon French, dried
- 3/4 cup Swiss cheese
- 1 pinch ground caraway
- 1 1/4 cups all purpose flour
- 1/2 teaspoon salt
- 3 tablespoons ice water, cold
- 7 tablespoons unsalted butter cold, cut into small pieces
- 1/4 teaspoon apple cider vinegar

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 180 milligrams
4. Fat: 22 grams
5. Fiber: 1 grams
6. Protein: 17 grams
7. SaturatedFat: 13 grams
8. Sodium: 390 milligrams

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