

Shrimp and Cheese Pie - A Florida-Inspired Recipe You'll Crave

Looking for a seafood dish that's both



OVEN
375°F

TIME
40 min

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INGREDIENTS

- 1 frozen deep-dish pie crust (12 oz), thawed
- ¾ cup chive-and-onion cream cheese spread
- 4 large eggs
- 12 oz cooked shrimp, peeled and deveined (thawed and well-drained)
- ¾ cup shredded pepper Jack cheese

DIRECTIONS

1. ? Step 1: Preheat and Prep: Preheat oven to 375°F (190°C). Place the pie crust on a baking sheet to catch any overflow and ensure even baking.
2. ? Step 2: Layer the Base: Spread chive-and-onion cream cheese evenly over the bottom of the crust using a spatula or the back of a spoon.
3. ? Step 3: Mix the Filling: In a medium bowl, whisk eggs until smooth.
4. Fold in the shrimp and shredded pepper Jack cheese until evenly combined.
5. ? Step 4: Assemble and Bake: Pour the egg and shrimp mixture into the crust. Smooth the top gently with a spoon.
6. Bake for 30-35 minutes, or until the center is set and the top is golden brown.
7. ? Step 5: Cool and Serve: Let the pie cool for 5-10 minutes before slicing to help it set.
8. Serve warm, garnished with fresh herbs or a squeeze of lemon if desired.

SWAPS & NOTES

Use Monterey Jack or sharp cheddar for a milder flavor.
Add-ins: Diced red bell pepper, scallions, or spinach mix in well.

Cream cheese swap: Use plain cream cheese + minced chives + garlic powder.

Shrimp tip: Use small salad shrimp or chop larger ones into bite-sized pieces.

TIPS FOR SUCCESS

Dry your shrimp well: Excess moisture can make the pie watery.

Don't overbake: Pull it once the center is set but still slightly jiggly-it'll finish as it rests.

Use a pie shield or foil: Cover the crust edges if they brown too quickly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shrimp-and-cheese-pie-a-florida-inspired-recipe-youll-crave/>