Just Egg Quiche

6-8 servings

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Ingredients

1 pie crust, frozen, vegan (deep dish preferred)

1 bottle Just Egg liquid egg replacement

⅓ cup non-dairy milk (I recommend soy or oat milk)

½ teaspoon salt

½ teaspoon black pepper

1 ½ cups non-dairy cheese, shredded

1 cup favorite vegetables, diced (I recommend broccoli and bell peppers)

¼ cup green onions, chopped

Instructions

1. Preheat oven to 375 degrees F.
2. Remove pie crust from freezer and thaw for 20 minutes.
3. Meanwhile, in a large bowl, whisk together the Just Egg, non-dairy milk, salt, and pepper.
4. Pierce frozen pie crusts with a fork and bake for 5 minutes.
5. Remove pie crust from oven and sprinkle the vegetables, green onions, and 1 cup of cheese into the pie crust and pour the Just Egg mixture over top.
6. Sprinkle the remaining shredded cheese on top of the Just Egg mixture.
7. Bake for 45-60 minutes until browned and the quiche is set. The quiche may appear to not be completely set, but if the crust is browned, remove the quiche after 60 minutes.
8. Let cool for 15-20 minutes to allow the quiche to fully set.

\*I recommend cooking the quiche ahead of time and then reheating. It is great to have for breakfast all week!