

# Chorizo & Tomato Quiche

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Servings: 1    Serving Size: 1

Ingredients	Quantity	Measure
Mini pie shell 5"	1	Each
Tofurky Chorizo	.06	Pound
Onion	.06	Pound
JUST egg	$\frac{1}{4}$	Cup
Non-dairy milk	1 $\frac{1}{2}$	Tablespoons
Salt	$\frac{1}{2}$	Teaspoon
Tomato	.07	Pound
Moocho cheese	.06	Pound
Pico de Gallo	1	Tablespoon

## Preparation

1. Prebake pie shell for 10 minutes at 400 degrees.
2. Sauté Tofurky chorizo for 2 minutes and add onion for another 2 minutes.
3. Add JUST egg, non-dairy milk, salt, tomato, and Moocho cheese in bowl. Add chorizo onion mix after it has cooled down.
4. Then add mixture to the pie shell and bake for 25 minutes at 320 degrees.
5. Garnish with Pico de Gallo.