

# Chorizo and Not-So-Cheesy Quiche

DEVELOPED BY: University of Iowa

Yield: 1 quiche      Servings: 8      Serving Size: 1 slice

| Ingredients              | Quantity | Measure     |
|--------------------------|----------|-------------|
| Pie crust, vegan, 9"     | 1        | Each        |
| Tofurky Chorizo Crumbles | 4 ½      | ounces      |
| Yellow Onion, diced      | 1 ½      | Ounces      |
| Jalapeno pepper, diced   | 2        | Tablespoons |
| Salt, Kosher             | ½        | Teaspoon    |
| Black pepper             | ½        | Teaspoon    |
| Moocho Cheddar cheese    | 4        | Ounces      |
| All-purpose flour        | 2        | Tablespoons |
| JUST egg                 | 12       | Ounces      |
| Oat milk                 | ½        | Cup         |
| Oil, canola              | 1        | tablespoon  |

## Preparation

1. Sauté onion, jalapeno and chorizo in oil.
2. Add salt, pepper, cheese and flour.
3. Mix together JUST eggs and oat milk.
4. Mix everything together and add to pie crust.
5. Bake at 325 degrees until center is set (20-25 minutes).
6. Cut into 8 pieces.

