

JUST Egg Quiche

SERVINGS
6

PREP TIME
10 MIN

COOK TIME
50 MIN

TOTAL TIME
1 HR

This JUST Egg Quiche is a delicious and easy plant-based dish perfect for any meal. Featuring a savory blend of vegan sausage, vegetables, and sun-dried tomatoes in a flaky crust.



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Ingredients

Directions

1

- 1 Package Favorite Vegan Sausage
OR Substitute Vegan Bacon, if preferred

- Preheat oven to 350°
- Prepare vegan sausage according to package instructions and set aside.

2

- Drizzle of Olive Oil
- 1 Onion
- 1 Bell Pepper
- 1 Can Mushrooms
- 1 tbsp Minced Garlic
- Sprinkle Nature's Seasons

- Dice onion and bell pepper.
- Drizzle olive oil in sauté pan. Add onion, pepper, mushrooms, and garlic to hot pan.
- Add a sprinkle of Nature's Seasons (or salt & pepper) to taste.
- Cook about 5-8 minutes over medium heat until mixture begins to soften and slightly brown.

3

- 1 Refrigerated Pie Crust
OR Preferred Frozen Crust
- Handful of Sun Dried Tomatoes
- 1 Container JUST Egg, 16 oz

PREPARE AND FILL PIE CRUST

- If using refrigerated pie crust: lightly spray pie pan with cooking spray, unfold crust, press into pan, and crimp down ends.
- If using frozen crust, proceed to next step.
- Evenly spread a layer of vegan sausage and vegetable mixture in the crust.
- Add your preferred amount of sun dried tomatoes.
- Shake the JUST Egg container well and pour the mixture into the crust.
- Using a butter knife, gently create small gaps in the filling to allow the egg mixture to seep through to the bottom.

4

COOK QUICHE

- Place pan on cook sheet (in case of spills) and place into oven.
- Cook for about 45-50 minutes until egg mixture is set.
- Remove from oven and allow to sit about 5 minutes.
- ✧ If crust begins to brown too much, put foil around the edges of the crust.
- Cut quiche and serve.