

Turkey Chili Cheese Quiche

Recipe by C-

This recipe makes TWO 9" Deep Dish Quiche's

-Per One Quiche-

Makes: six 2 unit portion meal

Makes: five 3 unit portion meal

Makes: four 4 unit portion meal

Makes: three 5 unit portion meal

Ingredients:

2 refrigerated pie shells (rolled up)

1 16 oz. carton egg replacement

2/3 cup 2% milk

2/3 cup shredded Cheddar Cheese, divided

1 15 oz. can Hormel Turkey Chili (No Beans), divided

Pre-heat oven to 350°

Directions:

Remove both pie shells from the refrigerator to warm a bit

Step 1:

In a bowl, pour in egg replacement and milk. Use a whisk to blend. Set aside.

Step 4:

Un-roll the pie crusts and place into your deep dish pie dishes. Evenly distribute the shredded cheese on the bottom of each pie shell. Do the same with the can of chili on top of the cheese. Whisk up the egg mixture again and then slowly pour it evenly into the pie shells.

Step 5:

Place both pie dishes onto a baking sheet (in case it spills) and place into your pre heated oven. Bake them for 45 - 60 minutes, or until firm to the touch in the middle of the quiche. If the top looks like it is browning, lower the heat to 325 and tent with foil. Cool completely before slicing. Your portions can be separated, bagged and stored in the fridge for up to 5 days. You can freeze quiche.