Quiche

2 pie crusts
16 oz. cottage cheese
1# grated cheddar cheese (combine cheddar, provolone, Fontina, Swiss or any cheeses)
8 eggs
½ tsp. salt
½ tsp. dill weed
1 tsp. chives
¼ tsp. basil
¼ tsp. tarragon
(I use an herb mix from Penzey’s Spices called Parisien Bonnes Herbes which has the above herbs in it. Use 2 tsp. of this herb mix)
1 box frozen chopped spinach, thawed and squeeze out extra liquid (use Swiss and cheddar combination)
OR sauté together-
1# portabella mushrooms
1 package vegan sausages cut in ¼ inch slices (use cheddar, smoked provolone and Fontina cheeses)

Press pie crusts into 9 inch pie pan. Mix together all of the above ingredients and pour into pie shells. Bake at 350 degrees for 40-50 minutes. Top of quiche will begin to brown, and crust will be brown.