

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.