

NO-MEATA FAJITA VEGETABLE QUICHE

Ingredients:

- 1 1/3 cup White Mountain Foods No-Meata Fajita
- 2 - 9" pie shells
- 1 cup chopped mushrooms
- 2 cup milk · 3 eggs
- 1/2 cup chopped carrots (pea-sized)
- 1/2 cup chopped green onions
- 1/2 cup diced Roma tomatoes
- 2 cup shredded Sharp cheddar cheese or soy cheddar

Directions:

PREHEAT oven to 425° Poke pie crusts with a fork along the bottom and sides - bake 5 min. Decrease oven temp. to 375°. Add next 3 vegetables to boiling water. Boil 5 min. covered. Drain well. Breaking Fajitas into "thumb-sized" pieces, place in the bottom of each crust. Add vegetables and tomatoes. Sprinkle 1 c. cheese in each pie. Combine eggs and milk - beat well; pour 1/2 mixture over each pie. Bake 45 min. Let stand 10 min. before serving. Serves 10 guests.