



**Gluten Free ~ Dairy Free
Rainbow Quiche Filling**

Directions: Thaw, drain of extra moisture. Pour filling in an unbaked gluten free pie crust or oiled 8x8 baking pan. Top with 1 cup gluten & dairy free cheese sub, if desired. Whisk together 6 eggs, 1 3/4 cup milk substitute, 1/2 teaspoon salt and 1/4 t pepper; pour over filling. Bake in 350 degree oven 45-50 minutes until egg is set.

Date Made:

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