

# Pizza Quiche

Recipe By *Chayie Schlissfeld*



Cooking and Prep:   
1.5 h

Serves:  6

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami  
Magazine

Who says being a grown-up means you can never eat pizza? Enjoy this delicious "crossover" dish guilt-free, as it is also low in fat.

## Ingredients (9)

### Main ingredients

- 1 deep-dish pie shell
- 1/2 cup **Gefen Mayonnaise**
- 1/4 cup milk
- 2 eggs
- 1/2 cup **Tuscanini Marinara Sauce**

- 2 tablespoons flour
  - 1 (8-ounce) bag mozzarella cheese
  - 1 and 1/2 teaspoons oregano
  - 1 cup **Beleaf Frozen Broccoli Florets**, thawed on the counter for 15 minutes (*optional*)
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## Start Cooking

### Prepare the Pizza Quiche

1. Preheat oven to 350 degrees Fahrenheit.
2. Bake pie shell for 15 minutes; remove from oven and let cool.
3. In a medium bowl, combine mayonnaise, milk, eggs, marinara sauce, and flour. Mix well. Add mozzarella cheese, oregano, and broccoli; mix to combine.
4. Pour filling into pie shell and bake for 45 minutes to one hour.

#### Note:

This quiche freezes very nicely. Bake it and let it cool down. Wrap it up very well and freeze. When you're ready to serve, place frozen quiche in oven at 350 degrees Fahrenheit for 45 minutes (or until warm).