

Turkey Bacon Quiche

*From the Kitchen of
Well Life with Miriam*

Ingredients:

- Crust:
 - Cooking spray
 - 2 Cups almond flour
 - 1 Large egg
 - 2 Tbsp. oil of your choice
 - 1 tsp. sea salt
- Filling:
 - 6 Strips turkey bacon (Organic, nitrate-free)
 - 1 1/4 cups Unsweetened Almond Milk (Unflavored)
 - 8 oz. Kite Hill Cream Cheese Style Spread (Plain or Chive)
 - 4 Large eggs
 - 1/4 tsp. sea salt
 - 1/4 tsp. black pepper

Directions:

Preheat oven to 350 degrees. Coat 9-inch pie plate with cooking spray.

Make crust: In a large bowl, mix almond flour, egg, oil, and salt until combined.

Press crust into greased pie plate, pushing evenly with your fingers up the sides.

Bake 15 min., until crust is golden brown.

Make Filling: Cook bacon, cool and crumble. Whisk together almond milk, cream cheese spread, eggs, salt & pepper.

Add bacon to egg mixture and pour onto baked crust.

Bake 40 minutes until top is golden and eggs are set.

Cool for 15 minutes before slicing.

