

Potato-Crusted Sausage Quiche

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Adapted from somewhere

Serves 4-6

Ingredients:

5 large eggs (or 1 cup egg substitute)

1 cup ricotta cheese

1 Tbsp flour

1/8 tsp pepper

1/2 tsp tabasco

1 cup shredded cheddar cheese (or more if desired)

2 precooked turkey/chicken sausage links (about 6 oz),diced (I used Italian flavor but any would be delicious)

2 scallions, finely chopped

2 medium potatoes, or enough to cover bottom and sides of dish

Preparation:

1. Preheat oven to 375°.
2. Combine eggs, ricotta, flour, pepper and tabasco in a large bowl. Whisp to mix well.
3. Stir in cheese, sausage, and scallions. Set aside.
4. Coat a 9" deep dish pie pan with cookin spray.
5. Slice unpeeled potatoes 1/4" thick.
6. Arrange potato slices in single layer over bottom and sides of pan. You don't have to cover every inch of the bottom but I actually cut some slices into pieces to have more full coverage on the bottom.
7. Pour egg mixture into crust.Bake uncovered for 45 min or until knife inserted in center comes out clean.
8. Allow to cool for 5 min before cutting. This step is important! It will be firmer and easier to slice cleanly after cooling.