

Hash Brown Andouille Sausage Quiche

From the Kitchen of Deep South Dish

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3 cups shredded frozen hash browns, *thawed*
3 tablespoons butter, *melted*
1/4 cup minced onion
1/4 cup minced green bell pepper
1/2 pound andouille or other smoked sausage, *chopped*
4 large eggs, *beaten*
Kosher salt, *to taste*
1/4 teaspoon Cajun seasoning (like [Slap Ya Mama](#)), *or to taste*
1 cup half and half
1 cup shredded Swiss cheese
1 green onion, *sliced*
Freshly cracked black pepper, *to taste*
Hot sauce, *for garnish*
Salsa, *for garnish*

Preheat oven to 450 degrees F. Spread the shredded potatoes out on 2 sheets of paper towel. Top with 2 more sheets and press to squeeze out any excess moisture. Place into an ungreased deep dish pie plate. Melt the butter and drizzle over the potatoes, mix up well until potatoes are coated. Spread out and press the hash browns into the bottom and sides of the pie plate. Bake in the lower part of the oven at 450 degrees F for about 20 to 25 minutes or until golden brown.

Meanwhile, saute the onion and bell pepper in about a teaspoon of butter until soft; add the chopped sausage and cook for about 3 minutes. Set aside to cool slightly.

In a separate mixing bowl beat the eggs, salt, Cajun seasoning, and half and half together. Remove crust from the oven and reduce the oven temperature to 375 degrees F. Evenly sprinkle the sausage and vegetable mixture over the hash brown crust. Sprinkle the cheese evenly on top of that and the sliced green onion, reserving about 1 teaspoon for garnish. Slowly pour the egg evenly all over the top. Grind pepper on top and place into the upper part of the oven, baking at 375 F for about 25 to 30 minutes or until the eggs puff up and top is lightly browned. (continued page 2)

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Remove and place onto a rack to set for about 5 minutes before slicing. Quiche will deflate some as it sets. Top individual servings with hot sauce and salsa and garnish with a pinch of sliced green onion, if desired. Serve with sliced tomatoes or a side salad.

Cook's Note: Andouille sausage is a highly spiced smoked sausage that is blended with Cajun spices, adding a spicy kick and great flavor to these dishes. If you substitute kielbasa or other smoked sausages in recipes where it calls for Andouille, it will affect the outcome of your dish and you'll need to make adjustments in the seasonings you use. Substitute 1-1/2 cups of chopped, smoked ham for the sausage, or 6 slices of bacon, cooked crisp and crumbled. I use Sriracha Chili Sauce or a good Louisiana hot sauce, like Slap Ya Mama Hot Pepper Sauce. Pictured with Zapp's Fire Roasted Green Salsa.

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