

Hash Brown Crusted Quiche: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
• 2 c. shredded potatoes (I use frozen hash brown potatoes and let them defrost a bit) • 1/4 c. onion; minced (or 2 t. onion flakes) • salt and pepper to taste • 1/4 c. butter; melted • 1/2 lb. breakfast meat of choice (cooked and chopped or crumbled if applicable) • 1/2 c. chopped peppers, mushrooms, or any other "add-in" you like (optional) • 1 c. shredded cheese (divided) • 4 eggs • 1/2 c. milk • salt and pepper to taste	• Preheat oven to 425°F • Grease a 9" glass pie pan • Press hash browns on the bottom and up the sides of the pie pan to form a crust • Sprinkle with onion, salt, and pepper and then pour melted butter over the top (this is to help the hash browns get crispier) • Bake uncovered for 20 minutes. • Remove "crust" from oven and reduce temperature to 350°F • Sprinkle breakfast meat, any other optional add-ins, and 1/2 c. shredded cheese over the hash browns • In a small bowl, mix eggs, milk, salt and pepper. Pour over meat and hash browns • Sprinkle remaining 1/2 c. cheese over the top • Bake for about 30 minutes or until egg mixture is cooked through and the middle is set

This recipe serves 4 and can be doubled and made in a 9" x 13" baking dish.

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