

Hash Brown Crust Quiche

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- 2 tablespoons butter melted
- 20 ounces frozen shredded hash brown potatoes (thawed)
- 8 large eggs
- 1 cup milk
- 1 cup shredded cheddar cheese
- 1 tsp olive oil
- 1/4 cup diced red onion
- 6 slices Canadian bacon, diced
- 1 clove garlic minced
- 1 tsp Salt
- 1/2 tsp coarse ground Pepper

1. Preheat oven to 400 degrees. Liberally spray a 9 inch deep dish glass pie pan with non stick spray.
2. Squeeze as much excess moisture from hash browns as you can. The hash browns should be as dry as possible so the crust will get crispy. In a large bowl, mix thawed, drained hash browns with melted butter, 1 egg, salt and pepper. Press hash brown mixture onto bottom and up the sides of your prepared pan. Press firmly to mold the potatoes against the edges. Bake until set and the edges of the hash browns are lightly browned, about 20 to 25 minutes.
3. While the crust is baking, in a small skillet, sauté red onions and garlic in one teaspoon of oil until the onion

is soft and the garlic is fragrant, about 3 minutes.

4. In a large bowl, whisk the remaining eggs and milk, then add the rest of the ingredients. Pour into prepared crust. Bake until set, 45 to 50 minutes. When it's done, let it sit for 5 minutes, slice and serve.

Breakfast, Brunch

Breakfast, Eggs