

Shredded Potato Quiche

Savannah · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

Quiche with crunchy potato crust A good one dish meal and a great way to use leftovers You may also use 1 cup chopped vegetables of your choosing such as onions peppers broccoli or tomatoes etc

Ingredients

- - 1 (16 ounce) package frozen shredded hash brown potatoes
- thawed - ¼ cup butter
- melted - 5 eggs
- lightly beaten - 1 ½ cups shredded Swiss cheese - 1 cup cooked ham - ¼ cup milk - salt and pepper to taste

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9 inch pie pan. Press potatoes into greased pie plate. Brush with melted butter. Bake in preheated oven until lightly browned
2. about 10 to 15 minutes. In a large bowl
3. stir together beaten eggs
4. milk
5. cheese
6. ham
7. salt and pepper. Pour egg mixture into baked crust. Bake in preheated oven until center is set
8. about 20 minutes. The quiche will be browned on top and a knife inserted into the center will come out clean.