

## **HASHBROWN QUICHE**

### **Ingredients:**

3 cups frozen loose-pack shredded hash browns, thawed  
1/3 cup butter, melted  
1 cup diced fully cooked ham  
1 cup (4 ounces) shredded cheddar cheese  
1/4 cup diced green pepper  
2 eggs  
1/2 cup milk  
1/2 tsp. salt  
1/4 tsp. pepper

### **Instructions:**

1. Press hash browns between paper towel to remove excess moisture.
2. Press into the bottom and up the sides of an ungreased 9-inch pie plate. Drizzle with butter. Bake at 425 degrees for 25 minutes.
3. Combine the ham, cheese, and green pepper; spoon over the crust.
4. In a small bowl, beat eggs, milk, salt and pepper.
5. Pour over all. 6. Reduce heat to 350 degrees; bake for 25-35 minutes or until knife insert near the center comes out clean. (hint: If the eggs jiggle when you go to move the dish, it is not done.) Allow to stand for 10 minutes before cutting.

Yield: 6 servings, but for my family it was more like 4 servings. :)