

Hash Brown Quiche

Serves: 8

Prep Time: 15 minutes

Cook Time: 65 minutes



Ingredients

- 450g frozen hash browns, shredded
- 3 tablespoons olive oil, divided
- Salt and pepper to taste
- ½ cup bacon bits
- 1 zucchini, coarsely shredded
- 230g baby mushrooms, diced
- 3 eggs
- 1 1/2 cups milk
- 1 1/2 cups cheddar cheese

Directions

1. Mix hash browns, 1 tablespoon olive oil and salt and pepper to taste in a mixing bowl
2. Grease a 10" oven-safe skillet and add the hash brown mixture, pressing down to pack it tightly on the bottom and sides forming a pie-like crust
3. Bake at 200 C or until the edges have browned, about 25 minutes
4. Meanwhile in a separate non-stick pan over medium high heat, saute zucchini and mushrooms in 2 tablespoon of olive oil about 5 minutes until tender. Drain any excess liquid
5. Once the hash brown crust is done, spread half the cheddar cheese along the bottom of the crust
6. Arrange bacon bits, zucchini and mushrooms in the pan and top with remaining cheddar cheese
7. Combine eggs, milk and salt and pepper to taste and whisk until frothy
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9. Bake for 40-50 minutes at 350 degrees F or until a knife inserted in the centre comes out clean
10. Let it cool for at least 10 minutes before serving