

RESIDENT AND FAMILY

# Recipe

CONTEST WINNER

## Hash Brown Quiche

PAT

TERRACE PLACE – SHEBOYGAN, WISCONSIN

CATEGORY: ADDITIONAL CARBOHYDRATE

**SERVES: 6**

**SERVING SIZE: 4 OZ.**

### INGREDIENTS

- 3 cups hash brown potatoes, thawed
- ¼ cup butter, melted
- 3 oz pepper jack cheese, shredded
- 3 oz swiss cheese, shredded
- 6 oz ham, diced
- ½ cup light cream
- 3 eggs
- ¼ tsp salt

### DIRECTIONS

1. Press hash browns between paper towels to remove moisture.
2. Press hash browns onto bottom and up sides of a 9-inch pie pan to form the crust.
3. Drizzle melted butter over the crust and bake at 425 degrees for 25 minutes.
4. Remove from oven and reduce temperature to 350 degrees.
5. Toss ham and cheese together in bowl and place in the crust.
6. Whisk eggs, cream and salt together and pour over the ham and cheese mixture.
7. Bake uncovered at 350 degrees for 25-30 minutes.
8. Remove from oven and let stand for 10 minutes before serving.



  
**Terrace Place**  
Senior Living