



## Hash Brown Quiche

Yields: 10 servings

Prep time: 30 mins

Cook time: 1 hr

### INGREDIENTS:

- 20 ounces of thawed hash browns
- ½ sweet yellow onion - chopped
- 8 slices of bacon - chopped
- 8 eggs - beaten
- ¾ cup of sour cream
- ½ cup of whipping cream
- A pinch of salt
- 2 teaspoons of black pepper
- 3½ cups of fresh spinach - chopped
- 1 cup of shredded pepper jack cheese
- 1/2 cup of shredded cheddar cheese
- 1 handful of mixed cherry tomatoes -sliced

### TOOLS:

- [Chantal Deep Dish Pie Dish](#)
- [Chantal Pouring Bowl \(16 Cup\)](#)
- [Induction 21 Steel 10 In. Fry Pan with Ceramic Coating](#)





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### PROCESS:

1. Heat 2 tablespoons of oil on medium-high heat in your Chantal Coated 10" Fry Pan.
2. Add the hash browns, cook until tender and golden brown. Then press them into the pie dish to make the crust.
3. Using the same skillet, add the onions and bacon. Allow to cook on medium heat until bacon is crisp and the onions are translucent.
4. Using your Chantal Pouring Bowl, mix together the eggs, sour cream, heavy whipping cream, salt, and pepper.
5. Then add the spinach, the cheeses (all but  $\frac{1}{4}$  cup of cheddar cheese), the bacon & onion mixture, and the tomatoes to the bowl and stir.
6. Pour all of your egg mixture into the Chantal Pie Dish so that it covers the hash brown crust. Sprinkle the left over  $\frac{1}{4}$  cup of cheddar cheese on top.
7. Bake at 325° F for one hour. Remove from oven.
8. Let stand for ten minutes, garnish with cherry tomatoes, serve, and enjoy!