

## Hash Brown Quiche

3 cups (about 290 grams) shredded frozen hash browns, thawed and drained, room temperature

4 tbs. unsalted butter, melted

3 eggs, whisked

1 cup half-and-half (full fat)

$\frac{3}{4}$  cup diced, cooked ham

4 green onions, diced

$\frac{3}{4}$  cup shredded mild cheddar

$\frac{1}{4}$  tsp. freshly ground black pepper

Preheat oven to 450.

Toss the hash browns with the melted butter. Press into a 9-inch quiche or pie plate, forming a crust on the sides and bottom. Bake 20 to 25 minutes or until golden brown.

Meanwhile, whisk together remaining ingredients.

Lower the oven to 350. Pour the egg mixture over the cooked hash brown crust; bake for 25 minutes or until set.

Garnish with green onions.



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