

SPINACH & BACON HASH BROWN QUICHE

3 cups frozen shredded hash brown potatoes, thawed

¼ cup butter, melted

6 bacon strips, diced

1 small onion, chopped

3 eggs

1 cup half and half cream

¼ teaspoon salt

1/8 teaspoon pepper

2 cups chopped fresh spinach

2/3 cup shredded mozzarella cheese

1/3 cup shredded Swiss cheese

Press hash browns between paper towels to remove excess moisture; toss with butter. Press onto the bottom and up the sides of a 9" pie plate. Bake at 425 degrees for 20 – 25 minutes or until edges are browned.

Meanwhile, in a large skillet, cook bacon and onion over medium heat until bacon is crisp. Remove to paper towels to drain. In a large bowl, combine the eggs, cream, salt and pepper. Stir in the spinach, cheeses, and bacon mixture; pour into crust.

Bake at 350 degrees for 25 – 30 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.