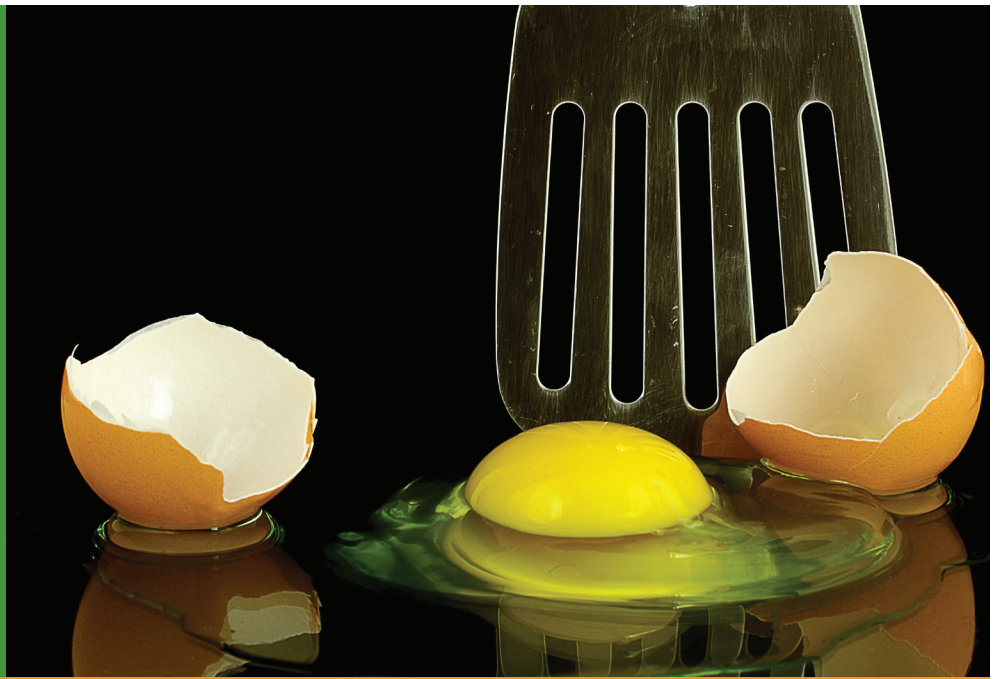


Chef Spotlight

Celebrating Foods of the World



Paula Deen's Hash Brown Quiche

MAKES 6-8 SERVINGS

INGREDIENTS

3 cups, shredded frozen hash browns, thawed and drained
4 tablespoons (1/2 stick) butter, melted
3 large eggs, beaten
1 cup half-and-half
3/4 cup diced cooked ham
1/2 cup diced green onions
1 cup shredded cheddar cheese
Salt and freshly ground black pepper

What could be better than hash browns or quiche for breakfast? Try ham, onions and cheddar cheese nestled in a buttery, hash-brown crust. This is a quiche that Southerners, and Southerners at heart, can truly appreciate. Don't forget to add the fruit of your choice.

PREPARATION

Preheat oven to 450 degrees.

Gently press the drained hash browns between paper towels to dry them as best as possible. Toss the hash browns in a 9-inch pie plate, with the melted butter in the plate. Press them into the bottom and up the sides to form a crust.

Bake for 20 to 25 minutes until golden brown and starting to crisp.

Meanwhile, in a large mixing bowl, combine the remaining ingredients. When the hash brown crust is ready, pour the egg mixture over it and return to the oven. Lower the oven temperature to 350 degrees and bake for about 30 minutes until the quiche is light golden brown on top and puffed.

Serve with fresh fruit.

For a Chef action station: Prepare the quiche as directed and keep warm. Toss a fruit salad to order to serve with the quiche. Be creative – have dried and fresh fruit, dressings made with juice and dried toppers.

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