



Gammy's House Recipes

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Easy Ham and Cheese Quiche Makes 6 servings

I found this one somewhere on the internet. I love it!

3 cups frozen shredded hash brown potatoes thawed

1/4 cup butter melted, divided

1 cup shredded pepper jack cheese

1 cup shredded Swiss cheese

1 cup diced fully cooked ham

2 eggs

1/2 cup heavy whipping cream

1/4 teaspoon seasoned salt

1. Press hash browns between paper towels to remove excess moisture. Grease a 9 inch pie plate with 2 t. butter. Press hash browns onto the bottom and up the sides of the plate. Drizzle with the remaining butter. Bake, uncovered, at 425 degrees for 20-25 minutes or until edges are browned.

2. Combine cheeses and ham; spoon into the crust. In a bowl, beat the eggs, cream and seasoned salt; pour over ham.

3. Reduce heat to 350 degrees. Bake uncovered, for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before cutting.

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