

Crispy Potato Quiche

- or fresh*
- 1 24-ounce package frozen shredded hash browns, thawed
 - $\frac{1}{3}$ cup melted butter
 - 1 cup shredded hot pepper cheese
 - 1 cup shredded Swiss cheese
 - 1 cup diced cooked ham
 - $\frac{1}{2}$ cup half and half
 - 2 eggs
 - $\frac{1}{4}$ teaspoon seasoned salt

6 servings

Press thawed hash browns between paper towels to remove moisture. Fit hash browns into greased 10-inch pie plate, forming a solid crust. Brush crust with melted butter, making certain to brush top edges. Bake at 425 degrees for 25 minutes. Remove from oven. Sprinkle cheeses and ham evenly over bottom of crust. Beat half and half with eggs and seasoned salt. Pour over cheeses and ham. Bake uncovered at 350 degrees for 30-40 minutes or until knife inserted in center comes out clean.

Frozen hash browns cut the preparation time for this spicy quiche.