

# Hash Brown Potato Quiche

*Yummy! Enjoy this hearty treat!*

- 5 **large eggs**
- 1/2 cup **milk**
- 3 cups **country style hash browns, thawed**
- 1/3 cup **green onions, thinly sliced**
- 1/2 tsp **salt**
- 1 tsp **hot pepper sauce, or more to taste**
- 1 1/2 cup **sharp cheddar cheese, shredded and divided**
- 4 slices **bacon, cooked crisp and crumbled**

Heat oven to 350 °F

Beat together the eggs and milk in a medium bowl, stir in potatoes, onions, salt and pepper sauce. Stir in 1 cup of the cheese and half of the bacon.

Pour into a greased 9 inch pie plate or quiche dish.

Bake 25-30 minutes or until center is set.

Sprinkle remaining cheese and bacon over top of pie;

Continue baking 3-4 minutes or until cheese is melted.

Recipe can be doubled and made in 9 x 13 inch pan.



Serves 6

Cooking time: 25-30 min

Prep time: 5 min

Courses: Main Dish