

Cordon Bleu Breakfast Quiche



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Crust

- 1 (16 ounce) package frozen hash browns, thawed
- 4 tablespoons butter, melted
- 2 tablespoons extra virgin olive oil
- 1/3 cup chopped sweet onion
- 3 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt

Filling

- 2/3 cup shredded Asiago cheese
- 8 ounces shredded Swiss cheese
- 4 green onions, sliced
- 1 (13 ounce) can 98% fat free chicken breast, drained
- 1 1/2 pounds cubed fully cooked country style spiral sliced ham
- 2 cups broccoli florets

Egg Filling

- 12 eggs
- 1/2 cup half and half cream
- 1/3 cup chopped fresh chives
- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon garlic powder

1/8 teaspoon salt
1/8 teaspoon ground cayenne pepper

In a lightly greased 10 x 14 inch baking dish, combine hash browns, butter, olive oil, onion, Parmesan cheese, parsley, garlic powder, and salt. Mix well and press into bottom and 1 1/2 inches up sides of pan. Bake crust at 425 degrees for 20 minutes. Remove from oven.

Cover crust with cheeses, green onions, chicken, ham, and broccoli.

In a large bowl, combine eggs, half and half cream, chives, parsley, garlic powder, salt, and cayenne pepper. Mix well. Pour egg mixture over filling.

Reset oven to 350 degrees and bake quiche for 35 minutes. Remove from oven and let stand for 5 to 10 minutes prior to serving.

Serves 6 to 8

Cook's Note: If chunks of chicken are too large, shred with a fork prior to filling quiche. Use a ladle to evenly pour egg mixture over filling.