

Vegetarian Hash Brown Quiche



- 1 pound frozen hash browns, thawed
- 4 tablespoons butter, melted
- 2 tablespoons canola oil
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic salt
- 2 tablespoons butter
- 1/2 cup chopped sweet onion
- 5 slices Cheddar cheese, cut into 1/2 inch squares
- 3 slices Swiss cheese, cut into 1/2 inch squares
- 1 (6 ounce) package mushrooms, cleaned and sliced
- 4 to 6 green onions, sliced
- 1 green pepper, diced
- 2 to 3 cups broccoli flowerets
- 12 eggs
- 1/2 cup half and half cream
- 2 teaspoons dried chives
- 1 teaspoon dried cilantro
- 1/2 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1/8 teaspoon salt
- 1/8 teaspoon ground cayenne pepper
- 1 cup Yumree Yumree Dreamees mix seasoned cracker crumbs

Combine hash browns, butter, canola oil, Parmesan cheese, parsley, and garlic salt. Mix well and press mixture into bottom and 1 1/2 inches up sides of a lightly greased 13 x 9 inch baking dish. Bake at 425 degrees for 20 minutes. Remove from oven and set aside.

In a non-stick skillet, sauté onion in butter for 5 minutes.

Top baked hash browns with cheeses, onions, mushrooms, green onions, green pepper, and broccoli. Set aside.

In a large bowl, combine eggs, half and half cream, chives, cilantro, chili powder, cumin, salt, and cayenne pepper. Mix well and pour over vegetables. Top with cracker crumbs.

Bake at 350 degrees for 30 to 35 minutes. Remove quiche from oven and let stand 5 to 10 minutes prior to serving.

Serves 8

Cook's Note: Substitute frozen hash browns with fresh shredded potatoes.

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