

# FULLY LOADED HASH BROWN QUICHE

Makes 1

## INGREDIENTS

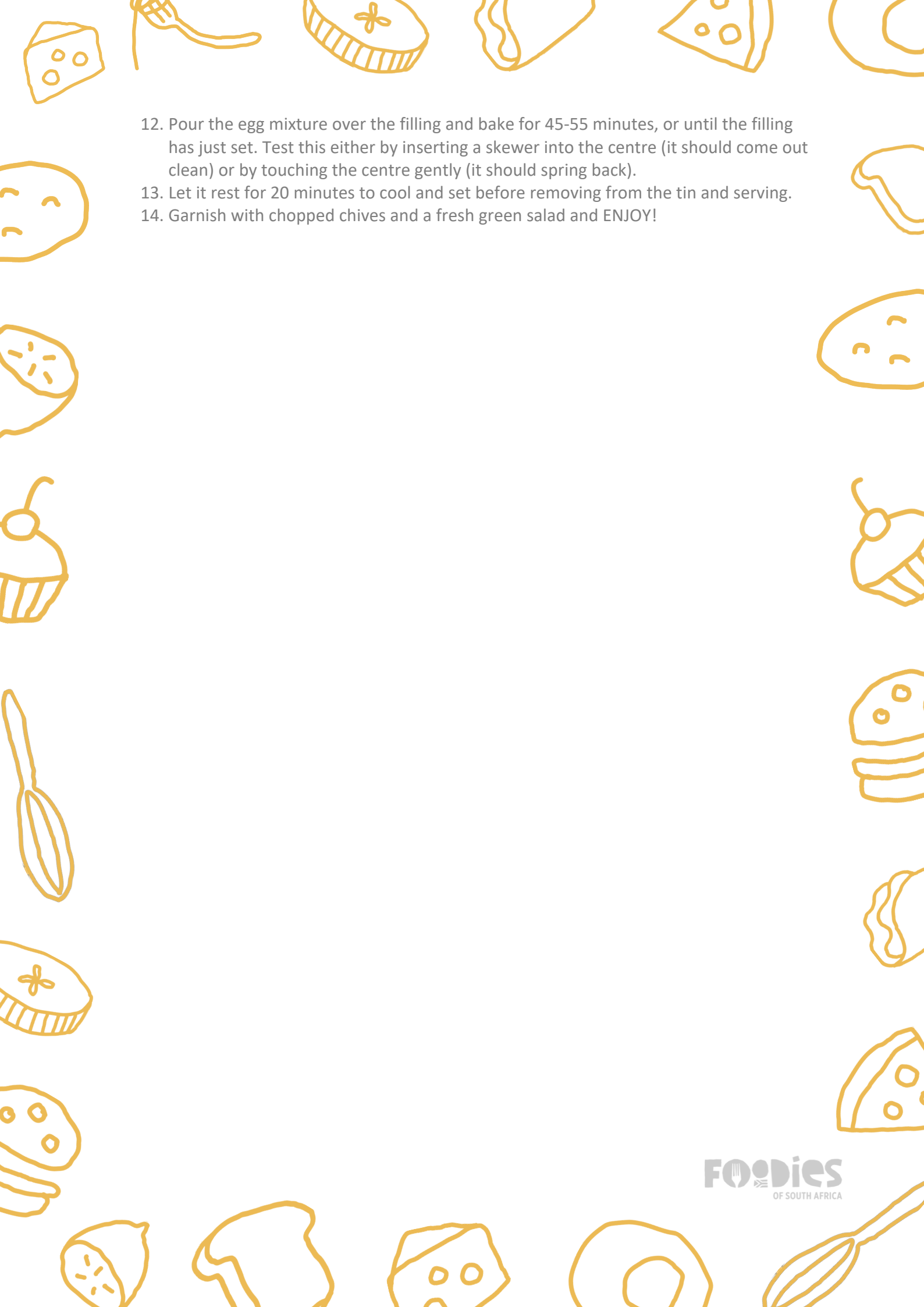
8-10 Freshline potatoes, peeled and grated  
1 tsp salt  
4 tbsp butter, melted  
1 Freshline Onion, finely chopped  
1 clove Freshline Garlic  
1 packet (200g) SPAR Streaky Bacon, diced  
2 cups Freshline Spinach  
8 eggs  
2 cups full cream milk  
Salt and pepper, to season  
1 cup grated SPAR Cheddar cheese

## Serving suggestion:

Chopped chives  
Green salad

## METHOD

1. Preheat the oven to 200°C and line a pie dish or springform tin with grease-proof paper.
2. Place the grated potatoes in a colander and rinse for 10 seconds, until the water runs clear.
3. Let the potatoes rest for 5 minutes before taking a handful of the rinsed grated potatoes and squeeze the excess water out, then place into a large bowl. You should have about 4 cups grated potato.
4. Add melted butter and salt and mix to combine.
5. Spoon the shredded potato into the greased springform tin and use your hands or a spatula to press the mixture into the base and sides so it is firmly packed.
6. Bake the crust for 30 minutes, until golden and crisp.
7. Remove from the oven and turn the oven down to 160°C.
8. Melt 1 tablespoon butter in a frying pan over a medium-high heat. Fry the onion, garlic and bacon until the onion is translucent and the bacon is just starting to brown.
9. Stir through the spinach and cook for a further 5 minutes until the spinach wilts. Remove from the stove and set aside to cool.
10. Whisk together the eggs and milk in a large bowl and season with salt and pepper to taste.
11. Scatter the bacon-onion mixture over the hash brown base, followed by the cheese.

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- A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, mushrooms, bread, and vegetables, arranged around the perimeter of the page.
12. Pour the egg mixture over the filling and bake for 45-55 minutes, or until the filling has just set. Test this either by inserting a skewer into the centre (it should come out clean) or by touching the centre gently (it should spring back).
  13. Let it rest for 20 minutes to cool and set before removing from the tin and serving.
  14. Garnish with chopped chives and a fresh green salad and ENJOY!