

*Recipe by Julia Heffelfinger*

## **Ham and White Cheddar Quiche with Crispy Hash Brown Crust**

*Serves 4 to 6*



This classic ham and cheese quiche is encased in a crispy hash brown crust. It's completely gluten-free, and the crispy shredded potatoes stick up like a crown around the custardy filling. Each bite has bits of ham, scallions, cheddar cheese, herbs, and gooey cream cheese. The key to this quiche is to use a springform pan so that it is easy to unmold. If you don't have one, then you can also bake this in a 9-inch cast-iron skillet and serve it right from the pan. **Pro tip:** If you're reheating leftovers, warm up the quiche over moderately-low heat in a nonstick skillet. You don't have to worry about overcooking the eggs, and the bottom gets crispy and browned like it's fresh out of the oven.

### **Crust**

- One 20-ounce bag frozen hash browns, thawed
- ½ cup shredded white cheddar cheese
- 3 Tablespoons unsalted butter, melted
- ½ teaspoon salt
- ¼ teaspoon cracked black pepper
- Nonstick cooking spray, for greasing

### **Filling**

- 6 large eggs, at room temperature
- ¾ cup half-and-half, at room temperature
- 1 Tablespoon finely chopped parsley
- 1 Tablespoon minced chives, plus more for garnish
- 1 teaspoon Dijon mustard

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- Kosher salt and pepper
  - ¾ cup diced boneless ham or Canadian bacon (about 4 ounces)
  - 1 cup shredded white cheddar
  - ½ cup thinly sliced scallions (about 4 scallions)
  - 3 ounces cream cheese, cut into ½-inch cubes
1. **Make the Crust** Place the thawed hash browns in the center of a clean dish towel. Gather the ends of the towel and wring out any excess liquid over the sink. Transfer the potatoes to a medium bowl. Add the cheddar, melted butter, salt, and pepper and use your hands to combine.
  2. Grease a [9-inch springform pan](#) and, using the bottom of a measuring cup or short drinking glass, press the hash brown mixture into an even layer across the bottom and 2 inches up the sides of the pan. Be sure to fill any holes in the crust to prevent leakage. Place the springform pan in the freezer and chill for at least 1 hour and up to overnight.
  3. Preheat the oven to 425°F. Place the frozen crust in the oven and bake for 25 to 30 minutes, or until golden brown around the edges. Remove from the oven and let cool slightly. At this point, it's helpful to take your measuring cup and press the crust again to reinforce its shape. Reduce the oven to 375°F.
  4. **Meanwhile, Prepare the Filling** In a large bowl, whisk the eggs with the half-and-half, parsley, chives, Dijon mustard, ½ teaspoon salt, and ¼ teaspoon pepper until light and fluffy. Stir in the ham, cheddar cheese, and scallions. Stir in the cream cheese a few cubes at a time so that they don't clump together. Pour the custard into the prepared hash brown crust and set the springform pan on a rimmed baking sheet.
  5. Bake the quiche at 375°F for 30 to 40 minutes, or until the eggs in the center are just set. Remove the quiche from the oven and run a paring knife around the perimeter of the springform pan. Transfer to a cooling rack and let cool for 10 to 15 minutes before unmolding your quiche. Carefully transfer to a serving plate or cutting board, slice, and serve. Garnish with more chives and cracked black pepper.