

Mix It Up! with Gina

Gina's Recipe of the Week

Hash Brown Broccoli Quiche

March is Frozen Food Month! To end the month, I've baked a Hash Brown Broccoli Quiche out of some ingredients found in the Frozen Food section of Foodtown. Frozen hash browns are used as the crust of my quiche and the filling is made from frozen broccoli and cheese sauce. Serve with a cherry tomato salad to complete your meal. Enjoy!
- Gina



Prep Time: 20 mins | Ready in: 1 hr 10 mins | Servings: 6-8

Mix It Up...

Preheat oven to 350 degrees F.

Coat a glass pie plate with cooking spray. Spoon the shredded hash browns into the pie plate and press down to cover the entire inside and rim.

Bake in the oven for 20 minutes, or until the edges are nicely browned. Set aside.

Cook broccoli & cheese sauce according to the package directions and let cool. Once cool, put in the food processor and pulse a few times until smooth, not chunky.

In a large bowl, beat 3 large eggs. Add 1/2 cup of light cream, the blended broccoli & cheese sauce, 1 cup of cheddar cheese, 1 teaspoon of grated cheese, 1/2 teaspoon of salt, pepper and 1 teaspoon of parsley.

Pour the mixture over the hash browns. Bake in the oven for 30 minutes, or until center has set.

Ingredients

- 1 lb. pkg. Frozen Hash Brown Potatoes, thoroughly thawed
- (1) 10 oz. pkg. Frozen Broccoli & Cheese Sauce
- 3 Large Eggs
- 1/2 Cup Light Cream
- 1 Cup Shredded Cheddar Cheese
- 1 Teaspoon Grated Cheese
- 1/2 Teaspoon Salt
- Fresh Ground Pepper, to taste
- 1 Teaspoon Parsley Flakes

Stop by Foodtown to pick up all of your ingredients to make this delicious dish!