Potato-Crusted Quiche

Take a classic quiche and twist it on its head with this yummy potato crust.

Preparation Time: 20 min. Cooking Time: 45 min. Servings: 4 - 6

Amount	Ingredient	Cost – date:
1 lb	Russet Potatoes	
3 Tbsp	Olive Oil	
2 tsp	Salt, divided	
1/2 tsp	Pepper, divided	
1 Tbsp	Parmesan Cheese, grated	
5	Eggs	
1 cup	Milk	
1/2 cup	Tomato, diced	
1/4 cup	Green Onion, sliced (or chives)	
1/2 cup (110 g cooked)	Bacon, cooked and chopped	
1/2 cup (50 g)	Cheddar Cheese, shredded	
1 tsp	Garlic Powder	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Preheat the oven to 400°F (200°C).
2. Peel the potatoes, then thinly slice a knife or mandolin. Add the sliced potatoes to a large bowl and drizzle with the olive oil, 1 teaspoon of salt, ¼ teaspoon of pepper, and the Parmesan and toss with your hands or a spoon to coat.
3. Arrange the potato slices in a pie dish, starting from the middle and working your way out, overlapping the potato slices. Fill in any gaps with leftover potato slices.
4. Bake the crust for 15 minutes, or until the potatoes are just cooked and not yet brown. Reduce the oven temperature to 350˚F (180˚C).
5. In a medium bowl, whisk together the eggs, milk, tomato, green onions, bacon, cheddar cheese, remaining teaspoon of salt, remaining ¼ teaspoon of pepper, and the garlic powder.
6. Slowly pour the egg mixture over the potatoes. If the potatoes begin to lift up, stop and press them down with a spoon.
7. Bake the quiche for 30 minutes, or until the eggs are set and the potatoes are brown. Slice and serve. Enjoy!

SOURCE: https://tasty.co/recipe/potato-crusted-quiche

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!