



# Hashbrown Crust Asparagus Quiche

(Recipe by Seasons & Suppers)

Serves: 8

Prep Time: 30 minutes

Total Time: 1 hour

For the Hashbrown crust:

- 4 medium baking potatoes about 2 lbs., peeled
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 tbsp vegetable oil
- 2 tbsp butter

For the Filling:

- 1 tbsp butter
- 4 medium shallots thinly sliced
- 6 large eggs room temperature
- 1 1/4 cups half-and-half cream
- 1/2 tsp salt
- 1/4 tsp freshly ground pepper
- 1 tsp mustard powder
- Pinch of grated nutmeg
- 2 - 2 1/2 cups (approx 10 ounces) old white cheddar cheese, grated
- 1/2 bunch asparagus (about 1/2 pound), ends trimmed
- Optional: chives for topping

Preheat oven to 350°F.

Using the largest holes on a box grater or food processor, shred potatoes. Place in a large bowl and toss with 1 tsp. salt and 1/2 tsp. pepper. Transfer potatoes to a clean dish towel, gather together the ends of towel and thoroughly wring out excess liquid over the sink. (See Chef Note) Transfer potatoes to a bowl and set aside.

Heat oil and 2 tbsp. butter in a 10" (top diameter) cast-iron skillet over medium-high until butter is melted. Add potatoes and immediately start forming into a crust by pushing potatoes

flat against bottom and sides of pan with a 1/2-cup dry measuring cup. Continue cooking, pressing potatoes up sides of pan if they start shrinking, until potatoes are bound together and the bottom of the crust is starting to brown, about 10 minutes. Remove pan from heat and set aside.

Meanwhile, melt 1 tbsp. butter in a small skillet over medium heat. Add shallots and sauté until translucent, about 5 minutes. Set aside.

In a large bowl, whisk eggs, half-and-half, salt, pepper, mustard powder and nutmeg. Set aside.

Sprinkle cheese and sautéed shallots evenly over bottom of the potato crust, then pour in egg mixture. Arrange asparagus (and chives, if using) decoratively on top.

Bake until quiche is set and crust is well browned, 30-35 minutes. Let cool at least 10-15 minutes, or to room temperature before cutting into wedges and serving from the pan.

Chef's Notes: Be sure to use all of your muscles to wring out the potatoes. The drier they are to begin with, the better the result will be.

In the reviews on the Seasons & Suppers website, comments were made that readers used frozen hashbrowns to eliminate the need for the grating/wringing time and had success. I haven't tried this, but if you do, please leave a comment! I would love to hear how it works!