



Main Dishes

Hash Brown Quiche

Cooking Spray

6 Davidson's Safest Choice™ Pasteurized Shell Eggs, divided

¾ tsp. Celery salt, divided

2 cups (about 12 oz.) frozen shredded hash brown potatoes, thawed

2 cups (about 12 oz.) frozen vegetable blend

½ cup diced cooked chicken OR 1 can (5 oz.) chunk chicken

1 cup skim or low-fat milk

2 tbsp. sliced almonds- optional

Evenly coat 9-inch pie plate with spray. Set aside.

In medium bowl, beat together 1 egg and ¼ teaspoon of the celery salt. Stir in potatoes until well combined. To form crust, press potato mixture into bottom and up sides of pie plate. Bake in preheated 375°F. oven 5 minutes. Remove from oven. Sprinkle with vegetables and chicken.

Beat together milk, remaining eggs and remaining celery salt until well blended. Pour over vegetables and chicken. Sprinkle with almonds, if desired.

Bake in preheated 375°F oven until knife inserted near center comes out clean, about 45 minutes.

Let stand 5 minutes before serving.

Yield: 6 servings

