



Potato Crust Chicken and Green Chile Quiche *(adapted from Taste of Home)*

4 cups frozen shredded hash brown potatoes, thawed
3 tablespoons melted butter
1 cup shredded leftover roast chicken
1/2 cup chopped roasted green chiles
1 cup shredded old cheddar cheese
4 eggs
1 cup milk
1/2 teaspoon salt
Coarse ground black pepper
1 tablespoon dried onion flakes
Salsa to garnish

Preheat oven to 425. Spray a pie plate with cooking spray. Using paper towels blot moisture from thawed hash browns and place into pie pan. Using a flat bottomed cup or large spoon, press hash browns up sides and onto bottom of dish to form a crust. Brush well with melted butter. Bake for 25 to 30 minutes or until lightly browned. Remove from oven and lower temperature to 350. Spread shredded chicken, green chiles and cheddar on top of crust. Beat eggs, milk, salt, pepper and onion flakes together until well combined. Pour onto other toppings in crust and bake for 35 to 40 minutes or until knife inserted into center comes out clean. Remove from oven and place on a cooling rack. Cool for 5 minutes before cutting. Garnish with salsa. Serves 6.