
Corned Beef, Cabbage & Potato Quiche

Description

A great way to use corned beef and cabbage leftovers!

Total time: 1 hr Yield: 4 Servings

Ingredients

- 1 Tbsp olive oil
- 2 clove garlic (minced)
- 1 small onion (small diced)
- 2 cup cabbage (small diced)
- 1 cup cooked corned beef (fat removed, small diced)
- 1 cup shredded hash browns (frozen, prepared)
- 1 cup Swiss cheese (loosely packed, shredded)
- 1 Tbsp Dijon mustard
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 frozen deep-dish pie crust (9"; unbaked)
- 6 eggs
- 1/2 cup half & half
- 2 Tbsp fresh chives (chopped)

Prep Time: 1 hr Total Time: 1 hr

Instructions

Preheat oven to 375° F. Place a medium size skillet over high heat; add oil, garlic, onions and cabbage and cook about 5 minutes until tender. Remove from heat and let cool. In a medium size mixing bowl add corn beef, hash browns, Swiss cheese, Dijon mustard, the cooled cooked cabbage mixture, salt & pepper. Mix well and spread out evenly on the bottom of the pie crust

In medium sized bowl add eggs, half & half and chives and whisk until well blended, then pour over corn beef mixture. Place assembled quiche on a baking sheet and bake for 40 to 45 minutes or until center is set and top is golden brown. Let stand 10 minutes before cutting to serve.

Recipe brought to you by:

Chef Ryan Covert

Source:

