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# 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:

