
Zucchini Quiche with Potato Crust

Total time: 1 hr 30 min Yield: 6 servings

Ingredients

3 cup shredded potato (frozen thawed)
1 tsp granulated onion
1/2 tsp granulated garlic
1/2 cup all-purpose flour
1 1/4 tsp salt (divided)
1/4 tsp ground black pepper (divided)
1/2 cup butter (melted)
3/4 cup cheddar cheese (shredded, divided)
1/4 cup sweet corn kernels
1/4 cup yellow onion (1/4" diced)
1/2 cup green zucchini (1/4" diced)
3 large eggs (beaten)
1 egg yolk (beaten)
1 cup half & half
1/2 tsp fresh thyme (finely minced)
2 Tbsp sweet basil (torn)

Prep Time: 50 min Cooking Time: 40 min Total Time: 1 hr 30 min

Instructions

Combine the potato, granulated onion, granulated garlic, flour, 1/2 tsp. salt, 1/4 tsp. black pepper and butter to make the crust. Press it into a well-greased 9" pie plate. Bake at 400°F for 20 minutes.

Remove the crust from oven; reduce heat to 350°F. Add 1/2 cup cheese, sweet corn, onion and zucchini over the crust.

In a medium bowl, mix together the eggs, half & half, 3/4 tsp. salt, 1/4 tsp. pepper, thyme and basil; pour it over the filled crust. Bake for 30 to 35 minutes until quiche is just set.

Remove from the oven and top with remaining 1/4 cup of cheese. Place quiche back in oven for 5 minutes more until cheese melts and begins to color. Allow to cool and set for at least 15 minutes before slicing.

Enjoy this simple and delicious quiche at your next brunch along with a glass of sparkling rosé.

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