

## Caprese Quiche with Hash brown Crust



### Prep:

5 mins

### Total:

25 mins

### Makes:

6-8 servings

### Utensil:

10" Deep Skillet with Utility Rack - Limited Edition Complete  
Gourmet Collection

Saladmaster Food Processor

3.5 Qt. Double Walled Bowl

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### Contributed By:

Diana Valenciano

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### Recipe Description:

A delicious set-it-and-forget-it breakfast or brunch recipe that will be ready to enjoy in less than 30 minutes. With the subtle taste of basil and feta cheese, this will be your go-to recipe to enjoy on the weekend or to take to any get together.

8

large

eggs, whole

<sup>1</sup>/<sub>2</sub>

cup

heavy whipping cream  
3  
large  
potatoes, washed, shredded, use Cone #1  
1  
cup  
cherry tomatoes, halved  
1  
cup  
feta cheese  
4-6  
basil leaves, rolled and sliced into slivers  
salt & pepper to taste  
coconut oil spray

### Directions:

1. Process potatoes into a bowl and rinse to remove excess starch. Season with salt and pepper.
2. Preheat 10? Deep Skillet over medium heat until several drops of water sprinkled in pan skitter and dissipate, approximately 6 - 8 minutes.
3. In a large bowl, add the eggs, heavy whipping cream, basil, tomatoes and feta cheese. Season with salt and pepper, if desired. Mix well.
4. Spray skillet with coconut oil and add the potatoes in an even layer to the bottom of the skillet.
5. Pour eggs over the potatoes and cover.
6. When Vapo-Valve? begins to click steadily, reduce heat to low and cook for 20 minutes, or until eggs are settled and have cooked through.
7. Cut into 6 or 8 slices and serve warm.

### Nutritional Information per Serving

**Calories:**

256

**Total Fat:**

14g

**Saturated Fat:**

4g

**Cholesterol:**

22mg

**Sodium:**

629mg

**Total Carbs:**

43g

**Dietary Fiber:**

9g

**Sugar:**

2g

**Protein:**

21g