

## *Prosciutto, Gruyere and Spinach Quiche with Hash Brown Crust*

*from Urban Sacred Garden*



This savory combination of Yukon Gold Potatoes, Eggs, Spinach, Prosciutto and Gruyere is the perfect brunch dish. As an added bonus, it is gluten free. I've made this dish a couple of times, and on both occasions it disappeared quickly. I was barely able to get a photo for this post! What I love most about this dish is the perfect melding of savory flavors. Super salty Prosciutto with smooth yet sharp Gruyere and a hint of Rosemary create the balance. The most challenging part is shredding the potatoes and soaking up the excess potato water before baking the crust. And that isn't too bad at all. Yield: About 10 Slices

### **INGREDIENTS**

#### **FOR HASH BROWN CRUST:**

3 Cups of Yukon Gold Potatoes, shredded  
(about 3 potatoes depending on size)  
3 Tbsp Butter, room temperature and chopped  
into pieces  
Olive Oil Cooking Spray (for pan)

2 Tbsp Corn Starch  
1 Tsp Baking Powder  
1 Tsp Fresh Rosemary, finely chopped  
1/2 Tsp Freshly Ground Sea Salt  
1/2 Tsp Freshly Ground Black Pepper  
2 Cups Baby Spinach, de-stemmed and torn into  
large pieces  
1/3 Cup Yellow Onion, finely chopped  
4 oz. Dry Aged Prosciutto, diced\*  
1 Cup Gruyere Cheese, grated\*

#### **FOR FILLING:**

5 Eggs, well beaten  
1/3 Cup Half and Half

\*You can substitute other meats and cheeses if desired, but this is a great combo. Look for pre-diced Prosciutto at your local market to save time.

### **DIRECTIONS**

1. Preheat oven to 375 degrees. Spray 10 inch round, glass or metal pie pan with Olive Oil cooking spray to coat, or grease with extra Butter.
2. Shred potatoes into a bowl, and press a clean towel or paper towels against potatoes to soak up as much excess water as possible. Keep repeating this process until most of the water is soaked up. (If using a clean towel you may have to wring out excess water into the sink numerous times.) Once potatoes are somewhat dry and not expressing as much water, add Butter and stir together.
3. Dump potatoes into prepared pie pan and press flat along the bottom and against the sides to form a crust.
4. Place potato crust in the oven and bake for about 20 minutes until light golden brown.
5. While the crust is cooking, in a large bowl whisk together Eggs, Half and Half, Corn Starch, Baking Powder, Rosemary, Salt and Pepper. Add Spinach, Onion, Dry Aged Prosciutto and Gruyere and mix to combine.

6. Once potato crust is baked, remove pan from oven and spoon the Egg mixture into the pie pan and spread out evenly.
7. Place pan back in the oven and bake for 30-40 minutes or until center of eggs lightly puff-up and are golden brown on top. (Note: If your potato crust begins to get too dark you can wrap a little foil around the pan edges to cover the crust.)
8. Remove Quiche from oven and cool 5-10 minutes before slicing. Serve warm. Keep in the refrigerator between servings. Enjoy!