

Hash Brown Quiche Casserole

- 6 cups frozen shredded hash brown potatoes, thawed
- 2/3 cup butter
- 2 cups cooked ham, diced
- 8 ounces cheddar cheese, shredded
- 1/2 cup diced green bell peppers
- 4 eggs
- 1 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Press potatoes between paper towels to remove excess moisture. Press into the bottom of an ungreased 9" x 13" pan. Drizzle with butter. Bake at 425 degrees for 25 minutes. Combine the ham, cheese and green pepper; spoon over crust. In a small bowl, beat eggs, milk, salt and pepper. Pour over all. Reduce heat to 350 degrees; bake for 25 to 30 minutes or until a knife inserted comes out clean. Allow to stand for 10 minutes before cutting.