



Product Spotlight: Sweet Potato

Sweet potato isn't just for use in savoury dishes; due to its natural sweetness, you can add it to muffins, brownies or cakes!



Bacon Quiche with Mixed Potato Hash Brown Crust

This hash brown has all the flavour, and none of the naughty-food guilt! White and sweet potatoes, are oven baked to make the crust of this delicious, family-friendly bacon quiche, filled with sneaky veg, topped with melted cheese and fresh chives.



45 minutes



4 servings



Pork

Frittata!

Want to skip the hash brown crust? No stress! Roughly chop the potatoes, add to a saucepan of boiling water and cook until tender. Add to a large frypan with remaining ingredients and cook, covered, until eggs are set.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	31g	72g

FROM YOUR BOX

MEDIUM POTATOES	1kg
SWEET POTATOES	300g
STREAKY BACON	200g
GARLIC CLOVES	2
ZUCCHINI	1
CHIVES	1 bunch
FREE-RANGE EGGS	6-pack
SHREDDED CHEDDAR CHEESE	1 packet
BABY SPINACH	120g

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, dried thyme

KEY UTENSILS

large frypan, food processor, oven dish or cake tin

NOTES

If your food processor does not have a grater attachment, process potatoes to a fine texture. Alternatively, use a box grater.

Use a small glass to help you evenly press the mixture into the tin. When using a cake tin to bake the hash brown, you may experience some leakage through the bottom. Place cake tin on an oven tray to prevent unwanted mess.



1. PREPARE THE HASH BROWN

Set oven to 220°C.

Use a food processor with grater attachment to grate potatoes (see notes). Squeeze excess liquid from potatoes and add to a large bowl with **2 tbsp oil** or **melted butter**. Season with **salt and pepper**.



2. BAKE THE HASH BROWN

Line the base of a 23cm cake tin and grease the sides. Press hash brown mix evenly over the base and sides of the tin, coming as high up the sides as possible (see notes). Bake for 15 minutes until golden.



3. PREPARE THE INGREDIENTS

Slice bacon and crush garlic. Grate zucchini (in food processor or on box grater). Finely slice chives (reserve 1/2 for garnish). Crack eggs into a bowl, add 1/2 packet cheese, **salt and pepper**. Whisk to combine.



4. COOK THE BACON

Heat a large frypan over medium-high heat. Add bacon, garlic, chives and **2 tsp thyme**. Cook for 3 minutes until bacon begins to brown. Add zucchini and cook for a further 3 minutes to soften zucchini. Add baby spinach and mix over heat to wilt spinach. Remove from heat and season with **salt and pepper**.



5. COOK THE QUICHE

Add bacon filling to hash brown base. Pour over egg mix and sprinkle over remaining cheese. Bake for 15–25 minutes until egg mix has set.



6. FINISH AND SERVE

Garnish quiche with reserved chives. Serve tableside.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

