

POTATO CRUSTED BACON CHEESEBURGER QUICHE

“Cuisine Rebels”, Owen County High School

Crust

<i>1 large potato, peeled and diced</i>	<i>1 Tbsp Promise margarine</i>	<i>1/8 tsp salt 1/8 tsp pepper</i>
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Filling

<i>2 slices bacon</i>	<i>1/4 cup red pepper, finely chopped</i>	<i>1/4 tsp pepper</i>
<i>1/2 lb. ground beef</i>	<i>1/2 cup yellow squash, shredded</i>	<i>6 eggs</i>
<i>1 cup kale, chopped</i>	<i>1/2 cup zucchini, shredded</i>	<i>1 cup milk</i>
<i>1/2 cup onion, finely chopped</i>	<i>1/2 cup green pepper, finely chopped</i>	<i>3/4 cup cheddar cheese, shredded, divided</i>
	<i>1/8 tsp salt</i>	<i>1/3 cup sour cream</i>

Heat oven to 350°. Place diced potato in a medium saucepan. Cover with water and bring to a boil on medium high heat. Boil potatoes until soft. Drain all but 1/4 cup of liquid. Add margarine, salt and pepper.

Mash the potatoes to a smooth consistency. Spoon roughly 2 Tbsp. of potatoes into bottom of greased jumbo muffin tin. Press to the bottom and slightly up the sides to form a crust. Bake potato crusts for 20 minutes or until they start to turn a golden brown.

In a medium skillet, prepare th'e bacon until crisp. Drain on paper towels. Crumble bacon and set aside. In the same skillet, brown ground beef, onion and peppers. Cook until no pink remains. Drain.

In a medium bowl, combine remaining vegetables with ground beef mixture, add bacon and 1/2 cup shredded cheddar cheese. Toss to mix well.

In a separate small bowl, beat the eggs, salt, pepper, and milk until well combined.

When crusts come out of the oven, fill each evenly with egg mixture, then evenly divide the meat mixture and top with remaining cheddar cheese. Bake 40 minutes or until golden brown. Top with a dollop of sour cream and serve.

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