

From Real Estate to Recipes!
DECEMBER FEATURE RECIPE

Christmas Morning Hash Brown Pie

Courtesy of Kathleen, Adam, Avery, Levi & Claire Zastrow!

Ingredients:

- ◆ 8 inch Pie Plate
- ◆ Large Bowl
- ◆ 1 Pillsbury Pie Crust
- ◆ (1)One LB Bag of Frozen Country Style Hash Browns, Defrosted
- ◆ 1 lb Crispy & Crumbled Bacon
- ◆ 1/2 Cup (1 stick) Butter, Melted
- ◆ 4 Eggs (I use my own farm eggs!)
- ◆ 1 C. Shredded Colby Jack Cheese
- ◆ 1 C. Shredded Swiss Cheese, divided
- ◆ 1 Red Bell Pepper, Diced
- ◆ 1 Zucchini, Shredded

Directions:

1. Preheat oven to 350°
2. Place pie crust dough into the pie plate, set aside
3. Shred zucchini
4. Shred Swiss cheese
5. In a Large bowl mix together hash browns, melted butter, eggs, Colby Jack cheese, 1/2 C. of Swiss Cheese (Reserve the other half for topping), bell pepper, zucchini, bacon, salt & pepper. Mix well to combine.
6. Fill up that pie crust...Yes, it will be Full! Top with remaining Swiss cheese.
7. Bake for a good hour, to get it nice & gooey in the center with a golden cheesy top!

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