



Denver Ham Hash Brown Breakfast Pie

An oven baked brunch/lunch favorite combines potatoes, peppers, and eggs

- 1 red onion, peeled, minced
- 4 Tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon ground coriander
- 2 garlic cloves, minced
- 15 ounces frozen shredded hash browns

- 4 large eggs, lightly beaten
- 1 cup shredded Monterey Pepper Jack cheese
- 3 Tablespoons minced fresh parsley, divided
- 2/3 cup chopped multi-colored bell peppers, divided
- 1/4 teaspoon ground black pepper
- 4 ounces ham steak, cut into 1/2-inch cubes, divided
- 1 Tablespoon olive oil
- 1/2 cup fine chopped or shredded provolone cheese
- 1 (15 ounce) can Italian seasoned tomato sauce, warmed

Before Starting: Preheat oven to 375 degrees F.

Crisp the Potatoes: Set aside 2 Tablespoons chopped red onion. Place oil in 12-inch nonstick oven-safe skillet over medium high heat, add onion, salt, and coriander; sauté until softened, about 3 minutes. Stir in garlic; cook about 30 seconds. Stir in hash browns and cook until potatoes are becoming crispy brown, about 10 minutes. Remove from pan; spread evenly on shallow baking dish to cool. Wipe out skillet; lightly spread 1 Tablespoon oil in skillet; set aside.

Combine Egg/Cheese Mixture: In large bowl, whisk eggs, stir in shredded Monterey Jack cheese, 2 Tablespoons chopped parsley 1/3 cup chopped bell peppers and black pepper; add 2 ounces ham cubes and cooled potato mixture.

Bake Hash Brown Pie: Pour potato/egg mixture evenly into the prepared 10 to 12 inch oven safe skillet. Bake in preheated 375-degree F oven 20 minutes; remove from oven, sprinkle with shredded provolone cheese, reserved red onions, remaining bell peppers and remaining ham cubes; return to oven; bake for 5 minutes or top is golden brown and cheese melts.

To Serve: Remove from oven.; loosen the pie sides; slide onto a serving plate; allow to cool for about 10 minutes before cutting. Sprinkle with remaining minced parsley as desired. Serve warm, drizzled with seasoned tomato sauce. Slice into wedges for serving. Serve remaining warm sauce on the side. Yield: Serves 4 to 6

Cook's Note: If desired, substitute different kinds of shredded cheese.

About the Recipe: A popular breakfast in Denver includes eggs with onion, bell pepper, ham and sometimes cheese. This recipe serves hash brown crusted sandwich slices that pair well with seasoned tomato sauce. If you would like, add a slice of Texas toast on the side. It's similar to a frittata but is hearty, rather than a fluffy egg dish. It's easy to prepare and bakes in the oven. Serve it for breakfast or a brunch/lunch.