

Potato Crusted Bacon Cheeseburger Quiche

Cuisine Rebels, Owen County High School

INGREDIENTS:

For the crust

- 10 cups hash browns-shredded
- ½ cup Promise margarine
- 4 TSP salt
- 1 TSP pepper

For the filling

- 24 slices **bacon**
- 4 lb. ground **beef**-80/20 raw-to cook & drain
- 1 Quart **onion** finely minced
- 2 cups **green pepper** finely minced
- 2 cups **red pepper** finely minced
- 2 Quarts **kale**, chopped
- 1 Quart **yellow squash**, shredded
- 1 Quart **zucchini**, shredded
- 4 TSP salt
- 2 TSP pepper
- 5 lb. **eggs**
- 2 Quarts **milk**
- 6 cups **cheddar cheese**, shredded, divided

DIRECTIONS:

Ingredients in bold red letters are Local Kentucky products.

- 1) Heat oven to 350 degrees.
- 2) Wash all vegetables. Dice onions and peppers. Remove stem and chop kale. Shred squash and zucchini.
- 3) Spray 12"x20"x4" steamtable pan with cooking spray, add shredded hashbrowns, melted butter, salt, and pepper. Mix well and spread evenly on bottom of pan to form a crust. Bake potato crust for 15 minutes or until slightly golden brown.
- 4) In tilt kettle prepare the bacon until crisp. Remove bacon from kettle and place in strainer to drain. Crumble bacon when cool. In the same kettle with bacon grease, brown ground beef with salt and pepper. Halfway through cooking, add diced onions and peppers. Continue cooking until no pink remains. Remove from kettle and place in strainer with bacon to drain.
- 5) In a medium bowl, combine chopped kale with shredded yellow squash and zucchini. Add ground beef mixture, bacon and 4 cups of shredded cheddar cheese. Toss to mix well.
- 6) In a separate bowl, add eggs, salt, pepper, and milk. Whisk until well combined.
- 7) When crust comes out of oven, evenly spread meat mixture on top of crust, and then pour egg mixture evenly into pan. Top with remaining 2 cups cheese.
- 8) Cover with aluminum foil and bake for 35 minutes. Uncover and bake until golden brown.
- 9) Garnish with romaine lettuce, cherry tomatoes and dill pickle.

Source: Owen Junior Chefs
 Number of Portions: 50
 Size of Portion: 2"x2" piece

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 3.25 oz.
 Grains: 0
 Fruit: 0
 Vegetable: .6 cup

Calories	281kcal	Cholesterol	212.49mg	Protein	19.52g	Calcium	197.88mg	Sodium	821.44 mg
Total Fat	16.02g	Vitamin A	252.72RE	Iron	2.04mg	Carbohydrate	14.77g	Vitamin C	34.71mg
Saturated Fat	6.96g	Vitamin A	1850.02IU	Water	95.59g	Dietary Fiber	1.93g	Ash	2.41g
Trans Fat	0.00g	Calories from Protein	27.82%	Calories from Sat Fat	22.31%	Calories from Trans Fat	0.00%	Calories from Carbohydrates	21.04%
Calories from Total Fat	51.35%								

NOTICE: the data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Reference: NUTRIKIDS®