



Ham & Cheese Egg Bake in a Potato Crust

1 Hr(s) 5 Min(s) | 15 Min(s) Prep | 50 Min(s) Cook

A ham and egg bake is an easy way to please a crowd. And we've made making one in a potato crust even easier—by using frozen hash browns.

What You Need

12 Servings

- 11 cups ORE-IDA Shredded Hash Brown Potatoes, thawed
- 2 Tbsp. butter, melted
- 6 slices OSCAR MAYER Smoked Ham, finely chopped
- 1 pkg. (8 oz.) KRAFT Shredded Cheddar & Monterey Jack Cheeses
- 4 egg s
- 1 cup milk

Let's Make It

- 1 Heat oven to 400°F.
- 2 Pat hash browns dry with paper towels; mix with butter. Press onto bottom and 1 inch up sides of 13x9-inch baking dish sprayed with cooking spray. Bake 20 to 25 min. or until lightly browned.
- 3 Reduce oven temperature to 350°F. Sprinkle ham, then cheese onto bottom of crust. Whisk eggs and milk until blended; pour over cheese.
- 4 Bake 20 to 25 min. or until knife inserted in center comes out clean.

