

Loaded Baked Potato Quiche

The following recipe and photography for this post were provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 1 refrigerated pie crust, thawed
- 1 1/2 cup thinly-sliced ruby and gold potatoes
- 1/3 cup cooked, crumbled bacon
- 1/4 cup shredded cheddar cheese
- 3 Tbsp. green onion, chopped
- 12 eggs
- 3 cup whole milk
- 1/2 tsp. kosher salt
- 1/4 tsp. pepper
- 1 tsp. garlic powder
- 1 Tbsp. extra virgin olive oil



Instructions

1. Preheat the oven to 400°F. Place your pie pan of choice on top of a baking sheet. This will make for easier handling when moving it in and out of the oven.
2. On a well-floured surface, roll out the pie dough until it is 1-2 inches larger in diameter to your pie dish.
3. Place pie crust into the dish, press firmly along the bottom and sides to adhere to the pan. You can crimp edges if you wish.
4. Layer the sliced potatoes onto the bottom the pie crust.
5. Brush with olive oil and sprinkle a pinch of kosher salt and pepper on top.
6. Bake for 12 minutes.
7. While the pie crust and potatoes are baking, whisk together 12 eggs, milk, salt, pepper and garlic powder.
8. Remove quiche from the oven.
9. Layer bacon, cheese and green onion on top of the potatoes.
10. Pour the egg mixture over the top.
11. Bake for 50-70 minutes until the quiche is cooked through. You will know it is done when the middle is firm and dry.
12. Let cool for 30 minutes before slicing.