



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode – a recipe from our very own Suzanne Nance! An avid cook, Suzanne loves spend time in the kitchen, coming up with her own recipes, and creating meals for those around her. This week, she shares her recipe for Hash Brown Crust Spinach and

Cheese Quiche. This gluten-free, vegetarian breakfast is perfectly paired with a brunch cocktail, like a mimosa.

And when enjoying this quiche why not listen to one of the most famous French duets of all time? Suzanne suggests the "Lakme Duet," written by Leo Delibes and sung by Jane Berbie and Joan Sutherland.

Hash Brown Crust Spinach and Cheese Quiche by Suzanne Nance

Hash Brown Crust:

- 1 package (1 pound) frozen, hash brown potatoes, thawed
- 2 tablespoons butter, softened
- Shredded cheddar cheese
- Shredded parmesan cheese
- 1 egg
- Salt and pepper

Quiche:

- 1 1/2 cups shredded cheese; gruyere or whatever cheese you desire!
- 2 cups chopped packed fresh baby spinach
- 3-4 large beaten eggs
- 1 1/2 cups heavy cream
- Salt and black pepper to taste

Directions:

Preheat the oven to 375 °F. Squeeze excess moisture from hash browns. Mix in a bowl with butter, 1 egg, 1 teaspoon coarse salt, and 1/4 teaspoon pepper. Grate in about 1/3 cup each of shredded cheddar and parmesan cheese – more if you like it cheesy! Pat into bottom and up sides of prepared pan, using a moistened dry measuring cup. Place on a rimmed baking sheet; bake until set, 20 to 25 minutes. Until sides turn to golden brown crisp!

Combine the eggs, cream, salt, and pepper in a food processor or with a whisk and some gusto. Layer the spinach, and cheese in the bottom of your homemade hash brown crust, and then pour the egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges. Enjoy!

