



Sea Crest Breakfast Pie

Maria Mateo
#3 School

2 1/2 cups, cooked, diced potatoes (at room temperature)

2 Tbsp. Chopped onion

1 1/4 cup shredded Cheddar Cheese

Ground nutmeg

1 Tbsp. Chopped fresh parsley

Salt and Pepper to taste

5 eggs

1 cup diced, cooked ham or sausage or crumbled bacon

1 1/4 c. milk

1/3 cup grated Parmesan

With fork, mix parsley, onions, salt and pepper into potatoes. Make hole in center of potatoes. Drop 1 egg into it and beat slightly before blending into potatoes thoroughly. Press mixture firmly over bottom and high up sides of greased 10-inch pie pan. Sprinkle meat and cheese over bottom of "crust".

Beat remaining 4 eggs; add milk and beat well. Pour over pie contents. Sprinkle lightly with nutmeg and top with parmesan cheese. Place on lowest rack in 350 degree oven. Bake 45 to 55 minutes or until filling is set in center. Let stand 10 minutes before cutting.



ENJOY!