

The Pampered Chef®
Ham & Cheese Brunch Squares
Recipe

Sunflower oil, for brushing
140 g Cheddar or Double Gloucester cheese, grated, divided
400 g (frozen weight) frozen hash browns (about 8 hash browns), defrosted
140 g full fat soft cheese, softened
7 eggs
Coarsely ground black pepper, to taste
140 g thickly sliced cooked lean ham, coarsely chopped
3-4 spring onions, chopped, divided
2 plum or vine-ripened tomatoes
Additional coarsely ground black pepper, to taste

1. Preheat oven to 220°C/fan 200°C/Gas 7. Lightly brush **Medium Bar Pan** with sunflower oil using **Chef's Silicone Basting Brush**. Grate cheese using **Ultimate Mandoline**. Crumble hash browns over prepared bar pan; press gently into an even layer. Sprinkle half of the cheese evenly over hash browns. Bake 15-20 minutes or until crust starts to brown and cheese is melted.
2. Meanwhile, in **Classic Batter Bowl**, whisk soft cheese until smooth using **Stainless Whisk**. Gradually add eggs and black pepper; whisk until smooth. On **Cutting Board**, coarsely chop ham using **Food Chopper**. Chop spring onions, reserving about 15 g of the green tops for garnish. Place ham and remaining spring onions into **20-cm Sauté Pan**; cook and stir over medium heat 2-3 minutes or until hot. Stir ham mixture into egg mixture using **Small Mix 'N Scraper®**.
3. Remove bar pan from oven to **Stackable Cooling Rack**. Pour egg mixture evenly over crust. Return bar pan to oven; bake about 10 minutes or until centre is set. Meanwhile, slice tomatoes in half lengthways using **Utility Knife**; scrape out and discard seeds and cores and dice flesh. Remove bar pan from oven; top with remaining cheese, the tomatoes and reserved spring onions. Sprinkle with additional black pepper, if desired. Cut into squares and serve using **Mini-Serving Spatula**.

Yield: Serves 12

Per serving: Energy 663kJ/159kcal; Protein 9.2g; Carbohydrate 5g; Fat 11.5g; Saturated Fat 6.2g; Fibre 0.4g; Salt 0.7g

Cook's Tip: This recipe serves 6 as a main course.

To soften full fat soft cheese, microwave on HIGH 15-20 seconds or until softened. Whisk until smooth.

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*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*