

Hash Brown and Tomato Pie

Recipe By Eileen Goltz



Cooking and Prep:  1
h 15 m

Serves:  6

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot, Passover

Diet: Vegetarian, Pescetarian,
Gluten Free, Sugar Free

Source: OU Kosher

Cuisines: Southern

Fresh parsley tends to be infested with aphids, thrips and other insects. Please check “Kashrut Instructions” below for instructions on checking these for insect infestation.

Canned or jarred artichokes need a reliable hechsher (kosher symbol on the label) as they may present more than one Kashruth concern. They may not be used even if one were to check them scrupulously for insects.

Ingredients (19)

For Filling

- 1/4 cup peeled and chopped onions
- 1 and 1/2 cups canned artichoke hearts, drained and cut into pieces
- 1 cup half & half
- 4 eggs

- salt to taste
- pepper to taste
- 1 teaspoon **Haddar Dijon Mustard**
- 1 teaspoon ground nutmeg
- 1 cup shredded Swiss cheese
- 6 sliced tomatoes

For Crust

- 1 and 1/2 cups shredded potatoes
 - 1/4 cup minced onions
 - 1/4 cup diced red bell pepper
 - 1/4 cup diced green bell pepper
 - 1 egg, beaten
 - 2 teaspoons chopped parsley (fresh parsley tends to be infested with aphids, thrips and other insects.
Please check guide below for instructions on checking these for insect infestation)
 - salt to taste
 - pepper to taste
 - 1 tablespoon shredded mozzarella cheese
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Start Cooking

Prepare the Crust

1. Preheat oven to 375°F. Coat 9-inch pie pan with cooking spray or oil.
2. In a bowl combine the shredded potatoes, onions, red and green peppers, egg, parsley and salt and pepper. Mix all ingredients together and press them evenly into the prepared pan and up sides.
- 3.

Bake for 10 to 12 minutes. If the edges start to brown, cover with foil. Remove the shell from the oven.

4. While still hot, sprinkle and spread Mozzarella evenly on the crust. Place back in oven just until cheese melts (about 2 minutes).

Tip:

The crust has a tendency to stick to the pan, so run a small knife around the edges of the crust to loosen

Prepare the Filling

1. Preheat oven to 375°F.
2. Sprinkle onions over shell. Add the artichoke hearts.
3. In a bowl, combine the half & half, eggs, salt & pepper, mustard and nutmeg. Mix together and blend well.
4. Pour the mixture into pie crust. Top with Swiss cheese
5. Bake for 25 to 30 minutes until toothpick inserted into middle of pie comes out clean. About 5 minutes before pie is done, place the tomato slices evenly over the pie and continue baking.
6. Cool pie slightly, and cut into sixths.
You can top with sour cream, hollandaise or cheese sauce if you like.

Note:

Kashrut Instructions (Courtesy of OU Kosher)

Aphids, thrips and other insects may often be found on the leaves and stems of fresh herbs such as chives, basil, cilantro, dill, mint, oregano, parsley, rosemary, sage, and thyme. Insects tend to nestle in the crevices between the leaves and branches of herbs. These insects can curl up and stick to the leaf once they come in contact with water.

Recommendation for home preparation: In order to determine if a particular bunch of herbs is infested prior to washing, bang it several times over a white cloth. This is most important when checking oregano, rosemary, sage and thyme. If only one or two insects are found proceed with the steps below. If three or more insects are detected in a particular bunch of herbs it should not be used.

Inspection: Soak herbs in a solution of cold water and vegetable wash. The proper amount of vegetable wash has been added when some bubbles are observed in the water. (In the absence of vegetable wash, several drops of concentrated unscented liquid detergent may be used. However, for health reasons, care must be taken to thoroughly rinse off the soapy solution.)

- Agitate the herbs in the soapy water, in order to loosen the sticking excretion of the bugs.
- Using a heavy stream of water, thoroughly wash off the soap and other foreign matter from the herbs.
- Check both sides of each leaf under direct light.
- If one or two insects are found, rewash the herbs.
- If any insects are found after repeating the agitation process twice, the entire bunch must be discarded.

Please Note: Curly leaf parsley is very difficult to check. It is therefore recommended that only flat leaf parsley be used.