

Ham & Cheese Brunch Squares

Let's make brunch with friends even more delicious and leave more time for mimosas with this easy to make recipe.

Ingredients

- 2 cups grated Colby & Monterey Jack cheese blend or marble cheese blend, divided
- 1 pkg (22.5 oz) frozen toaster hash brown patties, thawed (about 10 patties)
- 8 oz cream cheese, softened
- 12 eggs
- 1/2 tsp black pepper
- 8 oz thickly sliced deli ham
- 4-5 green onions with tops, divided
- 3 plum tomatoes
- Additional black pepper (optional)



pampered chef™

Instructions

1. Preheat the oven to 450°F. Lightly brush the [Large Bar Pan](#) with vegetable oil. Grate the cheese using the [Microplane® Adjustable Coarse Grater](#). Crumble the hash browns over the pan and press gently. Sprinkle with half of the cheese. Bake for 13-15 minutes or until the crust starts to brown.
2. Meanwhile, in the [Classic Batter Bowl](#), whisk the cream cheese until smooth. Gradually add the eggs and black pepper; whisk until smooth. Coarsely chop the ham using the [Food Chopper](#). Slice the green onions, reserving 1/4 cup (50 mL) of the tops for garnish. Sauté ham and remaining green onions over medium heat for 2-3 minutes or until hot. Stir the ham mixture into the egg mixture.
3. Remove the bar pan from the oven, and pour the egg mixture over the crust. Return to the oven and bake for 8-10 minutes, or until the center is set. Meanwhile, seed and dice the tomatoes. Remove the pan from the oven. Top with the remaining cheese, tomatoes, and reserved green onions. Sprinkle with additional black pepper, if desired. Cut into squares and serve using the [Mini Serving Spatula](#).

Yields 12 servings

U.S. Nutrients per serving:

Calories 160, Total Fat 10 g, Saturated Fat 4 g, Cholesterol 155 mg, Sodium 40 mg, Carbohydrate 16 g, Fiber 1 g, Protein 9 g

Cook's Tips:

To soften the cream cheese, microwave on HIGH for 15-20 seconds or until softened, then whisk until smooth.

You can swap deli ham for 2 cups of cooked and crumbled bulk pork sausage or 12 slices of cooked and crumbled bacon.