



Peppered Bacon Hash Brown Pie

 Gluten Free

READY IN



120 min.

SERVINGS



8

CALORIES



522 kcal

Ingredients

- 3 tablespoons brown sugar
- 6 tablespoons butter cold
- 4 eggs
- 1 cup grape tomatoes halved
- 0.3 cup spring onion sliced
- 1.5 teaspoons pepper black
- 1.5 cups half and half
- 1 cup hash browns diced frozen thawed
- 0.5 teaspoon salt

- 6 oz sharp cheddar cheese shredded
- 12 slices bacon
- 0.3 cup water boiling
- 2.5 cups frangelico
- 2.5 cups frangelico

Equipment

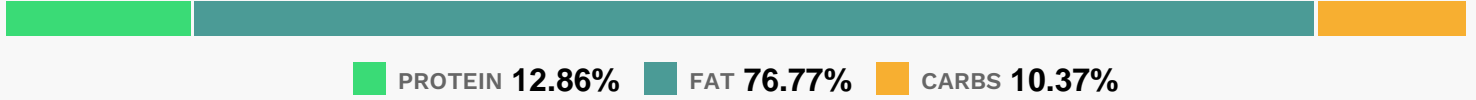
- bowl
- frying pan
- oven
- knife
- whisk
- wire rack
- blender
- aluminum foil

Directions

- Heat oven to 425F. Line 15x10-inch pan with foil; place wire cooling rack in pan. In small bowl, mix brown sugar and pepper.
- Sprinkle over 1 side of each bacon slice, pressing firmly.
- Place bacon on rack.
- Bake 18 to 20 minutes or until crisp.
- Reduce oven temperature to 350F. Spray 9 1/2-inch glass deep-dish pie plate with cooking spray. In bowl, place Bisquick mix; cut in butter, using pastry blender, until crumbly.
- Add water; stir vigorously until soft dough forms. Using fingers dipped in Bisquick mix, press dough on bottom and up side of pie plate, forming edge on rim of plate. Crumble 8 slices bacon.
- Sprinkle crumbled bacon, potatoes, cheese and onions in crust. In bowl, beat half-and-half, eggs and salt with whisk until blended.
- Pour over ingredients in crust.

- Bake 50 to 55 minutes or until knife inserted in center comes out clean.
- Let stand 10 minutes.
- Cut into 8 wedges.
- Cut remaining 4 slices bacon in half. Top each wedge with bacon and tomatoes.

Nutrition Facts



Properties

Glycemic Index:26.25, Glycemic Load:1.76, Inflammation Score:-6, Nutrition Score:12.02869569737%

Flavonoids

Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg, Quercetin: 0.44mg

Nutrients (% of daily need)

Calories: 522.03kcal (26.1%), Fat: 44.71g (68.78%), Saturated Fat: 20.59g (128.7%), Carbohydrates: 13.59g (4.53%), Net Carbohydrates: 12.82g (4.66%), Sugar: 6.96g (7.74%), Cholesterol: 177.2mg (59.07%), Sodium: 777.22mg (33.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 16.86g (33.71%), Selenium: 25.35µg (36.22%), Phosphorus: 283.06mg (28.31%), Calcium: 228.86mg (22.89%), Vitamin B2: 0.34mg (20%), Vitamin A: 963.2IU (19.26%), Vitamin B1: 0.21mg (14.17%), Vitamin B3: 2.83mg (14.13%), Zinc: 1.99mg (13.29%), Vitamin B12: 0.8µg (13.25%), Vitamin B6: 0.26mg (13.06%), Potassium: 354.64mg (10.13%), Vitamin K: 10.46µg (9.96%), Vitamin B5: 0.98mg (9.82%), Vitamin E: 1.1mg (7.34%), Vitamin C: 5.7mg (6.91%), Magnesium: 26.29mg (6.57%), Manganese: 0.13mg (6.52%), Iron: 1.09mg (6.05%), Folate: 22.43µg (5.61%), Vitamin D: 0.78µg (5.22%), Copper: 0.1mg (4.88%), Fiber: 0.77g (3.07%)