

Baked Eggs – Cynthia's favorite

(version 4)

Cynthia's creation based on a dish we had in Vancouver 08/2019

Set oven to 325° F

4-6 Servings

Prep time: 70 Minutes

Ingredients

Layer 1

- 1 cup hash brown potatoes (frozen)
- 2 Tb butter melted in frying pan

Layer 2

- 1/2 cup parmesan cheese

Layer 3

- 2 Tb olive oil
- 12 ounce package mushrooms, quartered
- 3 Tb shallots chopped
- Salt & pepper to taste

Layer 4 – Egg mix

- 1 cup gruyere cheese, grated
- 1/2 cup cream
- 6 Large eggs, beaten until frothy
- 2 Tb parsley

Layer 5

- 1/2 cup parmesan cheese
- 2 Tb parsley

Directions

- Use Pam spray in 9 x 9 baking dish
- Layer 1: Spread potatoes evenly in frying pan and cook until crunchy.
- Layer 2: Put potatoes in baking dish, then spread parmesan cheese evenly on top.
- Layer 3: Heat pan with olive oil first. Mix ingredients and cook until mushrooms are soft, about 7 minutes. Pour on top of other layers.
- Layer 4: Combine ingredients in separate bowl. Pour on top of other layers.
- Layer 5: Spread parmesan cheese evenly, sprinkle parsley on top.
- Cook 30-35 minutes.