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**

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|  | **Layer 1** |
| 1 1/2 | cups hash brown potatoes (frozen) |
| 2 | Tb butter melted in frying pan |

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|  | **Layer 2** |
| 1/2 | cup parmesan cheese |

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

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|  | **Layer 4 – Egg mix** |
| 1 | cup gruyere cheese, grated |
| 1/2 | cup cream |
| 6 | Large eggs, beaten until frothy |
| 2 | Tb parsley |

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|  | **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: 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.