

Swiss Cheese Potato Pie

Submitted By: Kimberly E.

This recipe is sort of a twist on a shepherd's pie. The "crust" here is actually made of mashed potatoes (just like the shepherd's pie). The inside of the pie is filled with Swiss cheese, ham, broccoli, eggs & spices.

Ingredients:

6 medium sized potatoes
6 tablespoons butter, melted
1 tsp salt
1 tsp pepper
1 tsp ground nutmeg
1 tsp chopped parsley
1 C (6 oz) shredded Swiss cheese
1 C broccoli florets, steamed
1 C cubed, cooked ham
1 medium onion, finely chopped
3 eggs
1 C milk
Paprika

Directions:

Preheat oven to 400° F. Peel potatoes & cook in saucepan with water till tender. Drain & mash. Stir into the potatoes the butter, salt, pepper, nutmeg & parsley. Spoon about 2/3 of potato mixture onto sides & bottom of a greased 1-2 quart baking dish. Set aside.

In a medium bowl, combine the cheese, ham, broccoli & onion. Spoon this mixture into the potato-lined dish.

Beat together the eggs & milk. Pour over ham/cheese. Spoon (or pipe with a pastry tube) the remaining potato mixture over top. Sprinkle with paprika.

Bake 30-35 minutes at 400° F or till puffed & golden brown. Let stand 10 minutes. Cut into serving portions.

Serves: 4-6