



Ham and Cheese Brunch Squares

Drop-in guests on their way for brunch? No problem! This colorful dish comes together in no time and serves a crowd.



- 1 teaspoon vegetable oil
- 2 cups (8 ounces) grated Colby & Monterey Jack cheese blend, divided
- 1 package (22.5 ounces) frozen toaster hash brown patties, thawed (10 patties)
- 8 ounces cream cheese, softened
- 12 eggs
- ½ teaspoon coarsely ground black pepper
- 8 ounces thickly sliced deli ham
- 4-5 green onions with tops, divided (1 cup sliced)
- 3 plum tomatoes
- Additional coarsely ground black pepper (optional)

1. Preheat oven to 450°F. Lightly brush **Large Bar Pan** with oil using **Chef's Silicone Basting Brush**. Grate cheese using **Ultimate Mandoline**. Crumble hash browns over bar pan; press gently into an even layer. Sprinkle half of the cheese evenly over hash browns. Bake 13-15 minutes or until crust starts to brown and cheese is melted.
2. Meanwhile, in **Classic Batter Bowl**, whisk cream cheese until smooth using **Stainless Whisk**. Gradually add eggs and black pepper; whisk until smooth. On **Cutting Board**, coarsely chop ham using **Food Chopper**. Slice green onions, reserving ¼ cup of the tops for garnish. Place ham and remaining green onions into **(8-in.) Sauté Pan**; cook and stir over medium heat 2-3 minutes or until hot. Stir ham mixture into egg mixture using **Small Mix 'N Scraper**®.
3. Remove bar pan from oven to **Stackable Cooling Rack**. Pour egg mixture over crust. Return bar pan to oven; bake 6-8 minutes or until center is set. Meanwhile, slice tomatoes in half lengthwise using **Utility Knife**; scrape out seeds and dice. Remove bar pan from oven; top with remaining cheese, tomatoes and reserved green onions. Sprinkle with additional black pepper, if desired. Cut into squares and serve using **Mini-Serving Spatula**.

Yield: 12 servings

Nutrients per serving: Calories 250, Total Fat 19 g, Saturated Fat 10 g, Cholesterol 260 mg, Carbohydrate 4 g, Protein 16 g, Sodium 530 mg, Fiber 0 g

Cook's Tips: To soften cream cheese, microwave on HIGH 15-20 seconds or until softened. Whisk until smooth.

If desired, 2 cups cooked and crumbled bulk pork sausage (¾ pound) or 1 pound bacon, cooked, drained and crumbled, can be substituted for the deli ham.