

Cauliflower & Potato Pie

Potato Crust

2 cups grated frozen potatoes (thawed)
1/2 teaspoon kosher salt
1 large egg
1/4 cup grated onion
Spray cooking oil, preferably Olive oil flavored

Filling

4 large eggs
1/2 cup milk
1/2 teaspoon kosher salt
1/4 teaspoon freshly milled black pepper
3 tablespoons butter
1 cup chopped onions
1/4 cup Tennessee Gourmet™ Salad Dressing Plus
1 medium cauliflower, broken into small florets
2 tablespoons chopped fresh parsley
1 3/4 cups grated Gruyere cheese
3 tablespoons grated Parmesan cheese
Paprika

Preheat the oven to 400 degrees F. Generously spray oil on a 9-inch, deep dish pie pan.

Potato Crust: Place 2 firmly packed cups of grated potatoes in a bowl; toss the potatoes with 1/2 teaspoon salt and set aside for 10 minutes. Combine the potatoes, 1 large egg, beaten, and 1/4 cup grated onion. Pat the potato mixture into the oiled pie pan, building up the sides of the crust. Bake for 30 minutes, until golden brown. Spray the crust with oil after the first 20 minutes to crisp it. Remove crust from the oven and reduce the temperature to 350 degrees F. Allow the crust to cool completely.

Prepare the filling by beating together 4 eggs, milk, 1/4 teaspoon salt, and pepper in a small bowl; combine with the grated Gruyere cheese, set aside.

Bring water to a boil and blanch the cauliflower for 3 to 5 minutes. Drain and set aside.

Melt the butter in a large skillet over medium heat. Sauté the onions with 1/4 teaspoon of salt. Add the cauliflower, Tennessee Gourmet™ Salad Dressing Plus, and 1/4 teaspoon of salt; cook, stirring frequently, until lightly browned, about 5 minutes. Add the parsley; cook, covered, for 5 minutes, stirring occasionally. Remove from the heat.

Combine the beaten egg and cheese mixture with the vegetables above.

Pour the mixture into the cooled baked potato crust. Bake for 30 to 35 minutes, until set. Remove from oven and lightly dust with paprika and Parmesan cheese.