

Mushroom & Swiss Chard Quiches

with Gruyere Cheese & Arugula Salad

The hearty quiche—an open-faced tart with a savory, custardy filling—is one of our favorite ways to show off stunning seasonal produce. In this recipe, we're using earthy Swiss chard and cremini mushrooms to make a pair of elegant winter quiches. Gruyere cheese provides a nutty counterpoint to the flavorful vegetables, while a lemony arugula salad perfectly cuts the quiches' richness.



Ingredients

- 2 Pie Crusts
 - 2 Eggs
 - 3 Cloves Garlic
 - 2 Ounces Arugula
 - 1 Bunch Swiss Chard
 - 1 Lemon
 - ½ Pound Cremini Mushrooms
 - 1 Bunch Thyme
- ### Knick Knacks
- 2½ Ounces Gruyere Cheese
 - 1 Shallot
 - ¼ Cup Sour Cream

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Cut the mushrooms into bite-sized pieces. Peel and mince the garlic. Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves. Remove and discard the chard stems; roughly chop the leaves. Grate the cheese; discard the rind. Quarter and deseed the lemon. Peel and mince the shallot; place in a small bowl with **the juice of all 4 lemon wedges**.

2



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned. Add the **garlic** and **thyme**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **chard**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Remove from heat.

3



Make the filling:

Crack the **eggs** into a large bowl; beat until smooth. Whisk in the **cheese**, **sour cream** and **2 tablespoons of water**; season with salt and pepper. Add the **cooked vegetables**; stir to thoroughly combine.

4



Assemble & bake the quiches:

Place the **pie crusts** on a sheet pan (leaving them in their tins). Evenly divide the **filling** between the pie crusts. Bake 16 to 18 minutes, or until the crusts have browned and the filling is cooked through and lightly crispy on top. Remove from the oven. Let stand for at least 5 minutes before serving.

5



Make the vinaigrette:

While the quiches bake, season the **shallot-lemon juice** mixture with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

6



Make the salad & plate your dish:

Just before serving, place the **arugula** in a large bowl; season with salt and pepper. Add as much of the **vinaigrette** as you'd like (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Divide the **baked quiches** and **salad** between 2 plates. Enjoy!