

Spinach & Cherry Tomato Quiche

with Butter Lettuce & Radish Salad

Quiche, a delicious dish of eggs and cheese baked in a pie crust, is the perfect combination of comfort food and elegance. Silky and flaky in equal measure, quiche delights with each rich, flavorful bite. In this version, we're adding spinach and cherry tomatoes to the filling, for notes of earthy brightness. On the side, we're serving a simple, gourmet salad of delicate butter lettuce and peppery radishes.



Ingredients

- 4 Farm Eggs
- 1 Pie Crust
- 1 14-Ounce Can Cherry Tomatoes
- $\frac{3}{4}$ Cup Milk
- $\frac{1}{2}$ Cup Grated Parmesan Cheese
- 3 Cloves Garlic
- 2 Ounces Radishes
- 1 Head Butter Lettuce
- 1 Lemon
- $\frac{1}{2}$ Pound Spinach
- 1 Bunch Thyme

Makes 4 Servings

About 510 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel and mince the garlic. Cut off and discard the root end of the lettuce; separate the leaves. Quarter and deseed the lemon. Cut off and discard the ends of the radishes; very thinly slice the radishes into rounds. Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves.

2



Cook & drain the spinach:

In a medium pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Wipe out the pot.

3



Cook the cherry tomatoes:

In the pot used to cook the spinach, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **thyme**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add the **cherry tomatoes**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the liquid is thickened and slightly reduced in volume. Remove from heat and set aside to cool for at least 5 minutes.

4



Assemble & bake the quiche:

Once the cherry tomatoes have cooled, to make the filling, crack the **eggs** into a large bowl; season with salt and pepper and beat until smooth. Whisk in the **milk**, **cheese**, **chopped spinach** and **cooked cherry tomatoes**; season with salt and pepper. Place the **pie crust** on a sheet pan, leaving it in its tin. Carefully pour the filling into the crust (you may have extra filling). Bake 22 to 24 minutes, or until the crust is browned and the filling is lightly browned and cooked through. Remove from the oven. Let stand for 5 minutes before serving.

5



Make the vinaigrette:

While the quiche bakes, squeeze the **juice of all 4 lemon wedges** into a bowl; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **lettuce** and **radishes**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Serve with the **baked quiche**. Enjoy!