

Goat Cheese & Kale Quiches

with Butter Lettuce & Chive Salad

These signature quiches achieve the perfect balance between delicious vegetables and two kinds of cheese. Whisked together with the eggs, ricotta creates a rich, fluffy base for the filling, while crumbled goat cheese adds a delightfully tangy layer on top. And in addition to earthy kale, we're using sweet onion, caramelized for extra flavor. The quiches pair perfectly with a salad of crisp butter lettuce and aromatic chives.



Ingredients

- 2 Farm Eggs
- 2 Pie Crusts
- 3 Cloves Garlic
- 1 Lemon
- 1 Head Butter Lettuce
- 1 Sweet Onion
- ½ Bunch Kale
- 1 Bunch Chives

Knick Knacks

- 1 Shallot
- ½ Cup Part-Skim Ricotta Cheese
- ¼ Cup Crumbled Goat Cheese

Makes 3 Servings

About 675 Calories Per Serving

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



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Recipe #791

1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Peel, halve and thinly slice the onion. Peel and mince the garlic. Remove and discard the kale stems; roughly chop the leaves. Quarter and deseed the lemon. Trim off and discard the root end of the lettuce; separate the leaves. Cut the chives into ½-inch pieces. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place in a medium bowl with **the juice of all 4 lemon wedges**.

2



Caramelize the onion & add the vegetables:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and cook, stirring occasionally, 8 to 10 minutes, or until lightly browned. Add **1 tablespoon of water** and cook, stirring frequently, 2 to 4 minutes, or until the onion is browned and very tender. Stir in **an additional tablespoon of water**, scraping up any browned bits from the bottom of the pan; season with salt and pepper. Add the **garlic, kale** and **2 additional tablespoons of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the garlic is fragrant and the kale has wilted. Remove from heat.

3



Make the filling:

Crack the **eggs** into a large bowl; season with salt and pepper and beat until smooth. Whisk in the **ricotta cheese** and **2 tablespoons of water**. Add the **cooked vegetables**; season with salt and pepper and whisk until thoroughly combined.

4



Assemble & bake the quiches:

Place the **pie crusts** on a sheet pan, leaving them in their tins. Divide the **filling** between the crusts. Top with the **goat cheese**; season with salt and pepper. Bake 18 to 20 minutes, or until the crusts have browned and the filling is cooked through and lightly browned on top. Remove from the oven and 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, in a large bowl, combine the **lettuce** and **chives**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra). Toss to combine; season with salt and pepper to taste. Serve the **baked quiches** with the salad on the side. Enjoy!