

Asparagus & Fontina Quiche

with Leek & Spinach-Goat Cheese Salad

To make the filling for this delicious springtime quiche, we're combining one of our favorite seasonal vegetables—delicate asparagus—with hearty spinach and leek. To this verdant veggie trio, we're adding mild, melty Fontina and tangy goat cheese for rich, satisfying flavor. On the side, a simple spinach and goat cheese salad rounds out this wholesome dinner.



Blue Apron Wine Pairing

Rogers Vineyards Sauvignon Blanc, 2014



Ingredients

- 4 Farm Eggs
- 1 Pie Crust
- 4 Ounces Fontina Cheese
- 4 Ounces Goat Cheese
- $\frac{3}{4}$ Cup Milk
- 2 Scallions
- 1 Shallot
- 1 Leek
- 1 Lemon
- $\frac{1}{2}$ Pound Spinach
- $\frac{1}{2}$ Bunch Asparagus

Makes: 4 servings | **Calories:** about 625 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



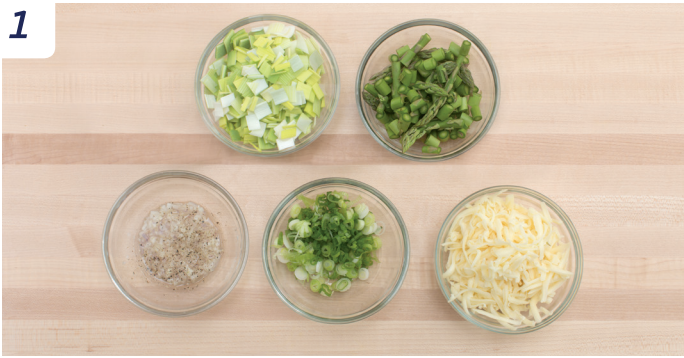
For cooking tips & tablet view, visit blueapron.com/recipes/fp257

Recipe #257

Instructions

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1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Trim off and discard the root end and upper, dark-green leaves of the leek. Halve the leek lengthwise; thoroughly rinse between the layers with cold water. Small dice the leek. Cut off and discard the root ends of the scallions; thinly slice. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into ¼-inch pieces, leaving the pointed tips intact. Remove and discard the Fontina cheese rind; grate the cheese. Quarter and deseed the lemon. Peel and finely chop the shallot to get 2 tablespoons (you may have extra); place in a small bowl with **the juice of all 4 lemon wedges**.

2



Cook & drain the spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 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; finely chop. Rinse and wipe out the pan.

3



Cook the vegetables:

In the pan used to cook the spinach, heat 1 tablespoon of olive oil on medium until hot. Add the **leek**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **scallions** and **asparagus**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Remove from heat.

4



Make the vinaigrette & filling:

While the vegetables cook, season the **shallot-lemon juice mixture** with salt and pepper to taste; slowly whisk in **2 tablespoons of olive oil** until well combined. Set aside. Crack the **eggs** into a large bowl; beat until smooth. Whisk in the **milk** and **Fontina cheese**; season with salt and pepper. Add the **chopped spinach** and **cooked vegetables**; stir to thoroughly combine.

5



Assemble & bake the quiche:

Place the **pie crust** on a sheet pan, leaving it in its tin. Carefully pour the **filling** into the pie crust; top with **half the goat cheese** (crumbling before adding). Bake 26 to 28 minutes, or until the crust is browned and the filling is set and cooked through. Remove from the oven and let stand for at least 5 minutes before serving.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **remaining spinach**, **remaining goat cheese** (crumbling before adding) and enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to mix; season with salt and pepper to taste. Transfer to a serving dish. Serve with the **baked quiche**. Enjoy!