

# Zucchini & Parmesan Quiches

*with Green Leaf Lettuce Salad & Pink Lemon Vinaigrette*

In this recipe, we're serving up a pair of hearty quiches featuring one of the season's earliest harvests of zucchini. For light, bright flavor, we're infusing the quiches' egg filling with crème fraîche and the zest of a pink lemon (a unique variety with pink-tinted flesh). We're also using the lemon's tart, floral juice in the vinaigrette for our salad of green leaf lettuce and shaved Parmesan.

## Blue Apron Wine Pairings

Scharf Farms Vineyard Pinot Gris, 2015  
Tathata Pinot Grigio, 2015



## Ingredients

- 2 Farm Eggs
- 2 Pie Crusts
- 4 Cloves Garlic
- 4 Ounces Spinach
- 1 Head Green Leaf Lettuce
- 1 Pink Lemon
- 1 Zucchini

## Knick Knacks

- 3 Tablespoons Shaved Parmesan Cheese
- 2 Tablespoons Crème Fraîche
- 1 Shallot

**Makes:** 2 servings | **Calories:** about 755 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes

1



### Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Crack the eggs into a large bowl; beat until smooth. Peel and mince the garlic. Small dice the zucchini. Cut off and discard the root end of the lettuce; separate the leaves. Using a peeler, remove the rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and mince the shallot to get 2 tablespoons (you may have extra); place in a bowl with **the juice of all 4 lemon wedges**.

2



### Cook & drain the spinach:

In a medium pan (nonstick, if you have one), heat 2 teaspoons 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 pan.

3



### Cook the zucchini:

In the pan used to cook the spinach, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **zucchini**; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until softened and fragrant. Remove from heat.

4



### Assemble & bake the quiches:

Place the **pie crusts** on a sheet pan, leaving them in their tins. To the bowl of **eggs**, add the **crème fraîche**, **lemon zest** and **2 tablespoons of water**; season with salt and pepper. Whisk until smooth. Add the **cooked zucchini** and **chopped spinach**; season with salt and pepper. Whisk until thoroughly combined. Evenly divide the filling between the pie crusts (you may have extra filling). Top with **half the cheese** (reserving the rest). Bake 18 to 20 minutes, or until the crusts are browned and the filling is set and cooked through. 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 & serve your dish:

Just before serving, in a large bowl, combine the **lettuce** and **remaining cheese**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine and season with salt and pepper to taste. Divide the **baked quiches** and salad between 2 plates. Enjoy!