

# Sugar Snap Pea & Farmer's Cheese Quiche

*with Spinach, Feta & Cucumber Salad*

This veggie quiche is packed with fresh, seasonal flavor. Our filling of eggs, sugar snap peas, chives and garlic gets a delicious lift from farmer's cheese. Also called "farmer cheese," it's a type of cheese made through an age-old method: milk is separated into curds and whey, then the curds are condensed to form firm blocks of cheese. Because it isn't aged, farmer's cheese is light and tangy, about as close as you can get to the pure flavor of fresh milk. To pair with this delicious quiche, we're serving a salad of spinach, crunchy cucumber and feta tossed with a shallot vinaigrette.

## Blue Apron Wine Pairing

Airfield Estates Chardonnay, 2015



## Ingredients

- 4 Farm Eggs
- 1 Pie Crust
- 7½ Ounces Farmer's Cheese
- 6 Ounces Sugar Snap Peas
- 4 Ounces Spinach
- 3 Cloves Garlic
- 1 English Cucumber
- 1 Bunch Chives

## Knick Knacks

- 1 Shallot
- 1 Tablespoon Red Wine Vinegar
- ⅓ Cup Crumbled Feta Cheese

**Makes:** 4 servings | **Calories:** about 645 per serving

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes

1



### Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod. Thinly slice the snap peas on an angle. Peel and finely chop the garlic. Crumble the farmer's cheese. Cut the chives into ¼-inch pieces. Medium dice the cucumber. Peel and finely chop the shallot to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**.

2



### Cook the vegetables:

In a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium until hot. Add the **garlic** and **snap peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the snap peas are bright green and the garlic is fragrant. Remove from heat.

3



### Make the filling:

While the vegetables cook, crack the **eggs** into a large bowl; season with salt and pepper and beat until smooth. Whisk in the **farmer's cheese**, **chives** and **2 tablespoons of water**. Add the **cooked vegetables**; season with salt and pepper and whisk until thoroughly combined.

4



### 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. Bake 22 to 24 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.

5



### Make the vinaigrette:

While the quiche bakes, season the **shallot-vinegar 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 **spinach**, **cucumber** and **feta cheese**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Serve the **baked quiche** with the **salad** on the side. Enjoy!