

Red, White & Blue Quiche

with Radish, Basil & Arugula Salad

Tonight, we're celebrating the Fourth of July early with this delicious, festive quiche. Our egggy filling is made with red onion and purple (also called blue) potato—along with zucchini and fresh basil, for a summery touch. Dollops of white ricotta create fluffy creaminess on top. We're rounding out this exciting meal with a lemon-dressed arugula and radish salad.

Blue Apron Wine Pairings

Point Concepción Rosé of Syrah, 2015
Sort This Out Muscat Canelli, 2014



Ingredients

- 1 Pie Crust
- 4 Farm Eggs
- 4 Ounces Arugula
- 3 Radishes
- 1 Purple Potato
- 1 Lemon
- 1 Red Onion
- 1 Zucchini
- 1 Bunch Basil

Knick Knacks

- ½ Cup Part-Skim Ricotta Cheese
- ⅓ Cup Grated Parmesan Cheese

Makes: 4 servings | **Calories:** about 550 per serving

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



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp297

1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Small dice the potato. Peel and small dice the onion. Small dice the zucchini. Pick the basil leaves off the stems; discard the stems. Quarter and deseed the lemon. Cut off and discard the ends of the radishes; thinly slice into rounds.

2



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **potato** and **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened. Add the **zucchini**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened. Remove from heat.

3



Make the filling:

Crack the **eggs** into a large bowl; season with salt and pepper and beat until smooth. Add **half the Parmesan cheese** and **2 tablespoons of water**; whisk until smooth. Add the **cooked vegetables** and **half the basil** (tearing just before adding); season with salt and pepper. Stir to thoroughly combine.

4



Assemble & bake the quiche:

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). Using a spoon, top the filling with 8 to 10 equal-sized scoops of the **ricotta cheese**, leaving some space between the scoops; season with salt and pepper. Bake 24 to 26 minutes, or until the crust is browned and the filling is set and cooked through. Let stand for at least 2 minutes before serving.

5



Make the dressing:

While the quiche bakes, in a small bowl, combine **the juice of all 4 lemon wedges** and the **remaining Parmesan cheese**; 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 **arugula**, **radishes** and **remaining basil** (tearing just before adding); season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing). 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!