

Zucchini & Cherry Tomato Quiches

with Tomato-Arugula Salad

Filled with delicate sautéed zucchini and bright, plump cherry tomatoes, these seasonal quiches celebrate some of summer's finest produce. Inside, creamy ricotta turns our eggy filling light and silky, while buttery Fontina scattered on top makes for pockets of delightfully melty texture. A salad of tender, peppery arugula and more fresh tomatoes dressed in a touch of lemon, garlic and olive oil strikes a perfect balance with the rich quiches.

Blue Apron Wine Pairings

Le Pont Vers Le Bar Chinon, 2015

Palmina Sangiovese, 2015



Ingredients

- 2 Pie Crusts
- 2 Farm Eggs
- ½ Cup Part-Skim Ricotta Cheese
- 4 Cloves Garlic
- 4 Ounces Cherry Tomatoes
- 2 Ounces Arugula
- 1 Lemon
- 1 Zucchini

Knick Knacks

- 1 Ounce Fontina Cheese

Makes: 2 servings | **Calories:** about 750 per serving

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

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/917

1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Small dice the zucchini. Quarter the tomatoes. Cut off and discard and rind from the Fontina cheese; small dice. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Using a peeler, remove the yellow 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. In a bowl, combine the **lemon zest**, **¼ of the garlic paste** and the **juice of all 4 lemon wedges**; season with salt and pepper to taste.

2



Cook the vegetables:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **zucchini**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until lightly browned and slightly softened. Add **half the tomatoes** and the **remaining garlic paste**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the tomatoes are slightly softened and the garlic is fragrant. Remove from heat.

3



Make the filling:

Crack the **eggs** into a medium bowl; beat until smooth. Add the **ricotta cheese** and whisk to combine. Add the **cooked vegetables**; season with salt and pepper. Whisk to thoroughly combine.

4



Assemble the quiches:

Place the **pie crusts** on a sheet pan, leaving them in their tins. Evenly divide the **filling** between the pie crusts (you may have extra filling). Evenly top with the **Fontina cheese**.

5



Bake the quiches:

Place the **quiches** in the oven and 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.

6



Make the salad & plate your dish:

Just before serving, in a large bowl, combine the **arugula**, **remaining tomatoes** and **as much of the garlic-lemon mixture as you'd like**. Drizzle with olive oil and toss to combine; season with salt and pepper. Divide the **baked quiches** and salad between 2 plates. Enjoy!