

# Summer Vegetable Quiche

## *with Radish, Cherry Tomato & Romaine Salad*

Chefs, this delicious vegetable quiche is all about texture. Inside our flaky, buttery crust and silky, custard-like filling are red potatoes—sliced and browned on the stovetop for a crispy exterior—plus tender zucchini, spinach and goat cheese, for pockets of crumbly-smooth creaminess (and satisfying tang). A vibrant romaine, radish and cherry tomato salad on the side adds the perfect amount of crunch to balance out our luscious seasonal quiche.

### Blue Apron Wine Pairings

Rocca dei Rettori Aglianico, 2014  
Morgantini Vineyard Pinor Noir, 2014



## Ingredients

4 Farm Eggs  
1 Pie Crust  
6 Ounces Red Potatoes  
4 Ounces Spinach  
2 Cloves Garlic  
2 Radishes  
1 Romaine Heart  
1 Zucchini  
½ Pound Multicolored Cherry Tomatoes

### Knick Knacks

2 Tablespoons Crème Fraîche  
1 Tablespoon Red Wine Vinegar  
¼ Cup Crumbled Goat Cheese

**Makes:** 4 servings | **Calories:** about 600 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp329](https://blueapron.com/recipes/fp329)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut the potatoes into ¼-inch-thick rounds. Small dice the zucchini. Peel and finely chop the garlic. Cut off and discard the root end of the romaine; roughly chop the leaves and transfer to a large bowl. Halve the tomatoes. Cut off and discard the ends of the radishes; thinly slice into rounds.

2



## Brown the potatoes:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **potatoes** in a single, even layer; season with salt and pepper. Cook, turning occasionally, 5 to 6 minutes, or until browned and slightly tender.

3



## Add the zucchini & garlic:

Add the **zucchini** and **garlic** to the pan; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened and fragrant; season with salt and pepper to taste. Transfer to a plate and set aside to cool slightly. Wipe out the pan.

4



## Cook & drain the spinach:

In the same pan, 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.

5



## Assemble & bake the quiche:

To make the filling, crack the **eggs** into a large bowl; beat until smooth. Add the **cooked vegetables** and **chopped spinach**; season with salt and pepper. Stir to combine. Place the **pie crust** on a sheet pan, leaving it in its tin. Carefully pour the filling into the pie crust (you may have extra filling); top with the **cheese**. Bake 20 to 22 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 2 minutes before serving.

6



## Make the salad & serve your dish:

While the quiche bakes, to make the dressing, in a small bowl, combine the **vinegar** and **crème fraîche**. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste. Just before serving, add the **tomatoes** and **radishes** to the bowl of **romaine**; 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!