

Potato & Artichoke Quiches

with Romaine & Orange Salad

Tonight's quiches are a nod to “tortilla Española,” or Spanish tortilla: a hearty, crowd-pleasing omelette made by cooking layers of potato with light, fluffy eggs. Tonight's savory quiches add deliciously briny artichoke hearts and sweet sautéed garlic for a take on the dish's signature flavors. Our side salad of crunchy romaine and slices of sweet-tart orange add refreshing contrast to the quiches' rich, satisfying filling.

Blue Apron Wine Pairings

Seigneurie de Châtillon Chardonnay, 2015
Clayhouse Malvasia Bianca, 2015
Tathata Pinot Grigio, 2015



Ingredients

- 2 Cage-Free Farm Eggs
- 2 Pie Crusts
- 1 14-Ounce Can Artichoke Hearts
- 2 Cloves Garlic
- 1 Romaine Heart
- ½ Pound Yukon Gold Potatoes
- 1 Orange

Knick Knacks

- 1 Tablespoon Red Wine Vinegar
- ¼ Cup Crumbled Goat Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings

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. Peel and medium dice the potatoes. Drain the artichokes; roughly chop. Peel and mince the garlic. Crack the eggs into a large bowl; beat until smooth. Cut off and discard the root end of the romaine; roughly chop the leaves. Peel the orange; separate the segments.

2



Cook the potatoes:

In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **potatoes** and season with salt and pepper. Cook, stirring occasionally, 12 to 13 minutes, or until browned and tender.

3



Cook the artichokes & make the filling:

To the pan, add the **artichokes**, **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Season with salt and pepper to taste. Transfer to the bowl of **beaten eggs**; add the **mascarpone cheese**. Season with salt and pepper. Stir 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).

5



Bake the quiches:

Bake the **quiches** 18 to 20 minutes, or until the crusts have 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 & plate your dish:

Just before serving, in a large bowl, combine the **romaine**, **orange**, **vinegar** and a drizzle of olive oil; season with salt and pepper. Toss to thoroughly combine. Season with salt and pepper to taste. Divide the **baked quiches** and salad between 2 plates. Enjoy!