

Mushroom & Goat Cheese Quiches

with Arugula Salad & Pink Lemon Vinaigrette

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

These sophisticated quiches highlight a satisfying duo of earthy chard and cremini mushrooms, which we're quickly sautéing before combining with our eggs. A sprinkling of goat cheese provides a bit of tanginess to cut through the hearty filling and buttery pastry crust. In our side salad, arugula gets a floral lift from the juice of a pink lemon, a striking green-striped variety with rosy flesh. (Chefs, you may receive white-stemmed Swiss or colorful-stemmed rainbow chard.)



BLUE APRON WINE PAIRING:

Feudo Palo Fiano, 2016

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Ingredients



2
CAGE-FREE FARM
EGGS



2
PIE CRUSTS



3 cloves
GARLIC



2 oz
ARUGULA



1 bunch
CHARD



1
PINK LEMON



½ lb
CREMINI
MUSHROOMS



1 bunch
THYME

KNICK KNACKS:



1
SHALLOT



¼ cup
CRUMBLD GOAT
CHEESE



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1 Prepare the ingredients:

- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the mushrooms into bite-sized pieces.
- ☐ Peel and mince the garlic.
- ☐ Pick the thyme leaves off the stems; discard the stems.
- ☐ Halve the chard lengthwise through the stem; thinly slice crosswise.
- ☐ Halve the lemon crosswise. Squeeze the juice of both halves into a bowl, straining out any seeds.
- ☐ Peel the shallot and mince to get 2 tablespoons (you may have extra); place in the bowl of **lemon juice**.



2 Cook the vegetables:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned.
- ☐ Add the **garlic** and **as much of the thyme as you'd like**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **chard**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the leaves have wilted. Turn off the heat and season with salt and pepper to taste.



3 Make the filling:

- ☐ Crack the **eggs** into a large bowl; add **¼ cup of water** and beat until smooth.
- ☐ Add the **cooked vegetables**; season with salt and pepper. Whisk to thoroughly combine.

4 Assemble & bake the quiches:

- ☐ Place the **pie crusts** on a sheet pan, leaving them in their tins. Evenly divide the **filling** between the pie crusts. Evenly top with the **cheese**; season with salt and pepper.
- ☐ 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.

5 Make the vinaigrette:

- ☐ While the quiches bake, slowly whisk **2 teaspoons of olive oil** into the **shallot-lemon juice mixture** until well combined. Season with salt and pepper to taste.



6 Make the salad & plate your dish:

- ☐ Just before serving, place the **arugula** in a medium bowl. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste.
- ☐ Divide the **baked quiches** and salad between 2 dishes. Enjoy!