

Fingerling Potato & Ricotta Quiche

with Romaine
& Cucumber Salad

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

Tonight's quiche gets extra heartiness from fingerling potatoes, combined with sweet sautéed onion and subtly peppery arugula. Whisking the eggs together with ricotta creates a rich, fluffy base for the filling. On the side, to highlight another delicious cheese, we're making a refreshing salad with a dressing of garlic, olive oil, and creamy, tangy fromage blanc.



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Ingredients



1
PIE CRUST



4
CAGE-FREE
FARM EGGS



1 cup
PART-SKIM
RICOTTA CHEESE



4 oz
FINGERLING
POTATOES



1
YELLOW ONION



2 oz
ARUGULA



1 clove
GARLIC



1
ENGLISH
CUCUMBER



1
ROMAINE HEART

KNICK KNACKS:



2 Tbsp
FROMAGE BLANC



2 Tbsp
BUTTER



1 oz
PECORINO
ROMANO CHEESE



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Thinly slice the potatoes into rounds.
- ☐ Peel and small dice the onion.
- ☐ Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Cut off and discard the root end of the romaine; roughly chop the leaves.
- ☐ Thinly slice the cucumber into rounds.
- ☐ Grate the Pecorino cheese on the large side of a box grater.



2 Cook the potatoes:

- ☐ Add the **potatoes** to the pot of boiling water. Cook 8 to 10 minutes, or until tender when pierced with a fork. Drain thoroughly and set aside in a warm place.



3 Make the filling:

- ☐ While the potatoes cook, crack the **eggs** into a large bowl; beat until smooth. Season with salt and pepper. Whisk in the **ricotta cheese**.
- ☐ In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- ☐ Add the **onion** and season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until lightly browned and softened.
- ☐ Add the **arugula** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- ☐ Turn off the heat. Transfer to the bowl with the egg-cheese mixture. Add the **cooked potatoes**; 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.
- ☐ Bake 18 to 20 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.



5 Make the dressing:

- ☐ While the quiche bakes, in a bowl, combine the **fromage blanc** and **as much of the garlic paste as you'd like**. Slowly whisk in **2 tablespoons of olive oil** until well combined. Season with salt and pepper to taste.



6 Make the salad & serve your dish:

- ☐ Just before serving, in a large bowl, combine the **romaine**, **cucumber**, and **Pecorino cheese**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing). Toss to thoroughly combine. Season with salt and pepper to taste. Transfer to a serving dish.
- ☐ Serve the **baked quiche** with the salad on the side. Enjoy!