

Cheesy Snap Pea & Spinach Quiche

with Prosciutto-Fig Biscuits & Arugula Salad

WHY WE LOVE THIS RECIPE

This fun, seasonal meal is perfect for a stay-at-home brunch, or switching things up with breakfast for dinner!

TECHNIQUE TO HIGHLIGHT

When forming biscuit dough, you'll gently stir the ingredients together until *just* combined—it helps them develop their light and flaky texture (overmixing will make them more dense).



PREMIUM

SERVES 3-4

⌚ 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally. blueapron.com/wine

Ingredients

-  3 oz Prosciutto
-  2 Pasture-Raised Eggs
-  2 Pie Crusts
-  2 oz Arugula
-  3 oz Baby Spinach
-  1 Lemon

-  4 oz Sugar Snap Peas
-  ½ cup Biscuit Mix
-  2 Tbsps Crème Fraîche
-  0.7 oz Grana Padano Cheese
-  1 Tbsp Fig Spread
-  2 Tbsps Sliced Roasted Almonds

-  ½ cup Part-Skim Ricotta Cheese
-  2 oz Fontina Cheese
-  2 Tbsps Fromage Blanc



1 Prepare the ingredients:

- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Pull off and discard the tough string that runs the length of each **snap pea** pod; cut the peas into 1/2-inch pieces.
- ☐ Quarter and deseed the **lemon**.
- ☐ Grate the **fontina** on the large side of a box grater.
- ☐ Grate the **Grana Padano** on the small side of a box grater.
- ☐ Remove the plastic lining between the slices of **prosciutto**.
- ☐ Place the **ricotta** in a bowl; drizzle with **olive oil** and season with salt and pepper.

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 **snap pea pieces**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Turn off the heat.

3 Assemble & bake the quiches:

- ☐ In a large bowl, combine the **eggs** and **cream**; season with salt and pepper. Whisk until smooth. Add the **cooked vegetables** and **grated fontina**; stir to combine.
- ☐ Place the **pie crusts** on a sheet pan, leaving them in their tins. Carefully pour the **filling** into the pie crusts.
- ☐ Bake 18 to 20 minutes, or until the filling is set and cooked through. Remove from the oven.

4 Form & bake the biscuits:

- ☐ Meanwhile, lightly oil a separate sheet pan.
- ☐ In a medium bowl, combine the **biscuit mix**, **crème fraîche**, and **2 tablespoons of water**; season with salt and pepper. Gently stir until just combined (be careful not to overmix).
- ☐ Scoop the **biscuit dough** into 2 equal-sized dollops; place on the oiled sheet pan.
- ☐ Bake 16 to 18 minutes, or until the biscuits are set and cooked through.
- ☐ Remove from the oven. When cool enough to handle, halve crosswise.

5 Finish & serve your dish:

- ☐ Meanwhile, in a large bowl, combine the **juice of 2 lemon wedges** and a drizzle of **olive oil**; season with salt and pepper. Just before serving, add the **arugula**, **almonds**, and **grated Grana Padano**. Toss to combine. Taste, then season with salt and pepper if desired.
- ☐ Evenly divide the **fig jam**, **seasoned ricotta**, and **as much of the prosciutto as you'd like** (you may have extra) between the **halved biscuits**.
- ☐ Serve the **baked quiches** with the **prosciutto-fig biscuits** and **arugula salad**. Serve the **remaining lemon wedges** on the side, if you'd like. Enjoy!

NUTRITION PER SERVING (AS PREPARED)* Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugar: Xg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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