

# Pesto & Tomato Quiche

with Honey Mustard-Dressed Salad

VEGETARIAN

🕒 30-40 MINS | 4 SERVINGS

Our light, flaky pie crust is the perfect vessel for this herbaceous quiche filling, which gets pops of flavor from creamy goat cheese and juicy fresh tomatoes. A side salad of romaine lettuce, crunchy radishes, and almonds—dressed with a creamy honey mustard—provides refreshing contrast to the rich quiche.



## MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



## Ingredients



4  
PASTURE-RAISED  
EGGS



1  
PIE CRUST



3 oz  
RADISHES



1 Tbsp  
RED WINE  
VINEGAR



1/4 cup  
CREAMY  
MUSTARD SAUCE



2 Tbsps  
SPREADABLE  
GOAT CHEESE



2 Tbsps  
SLICED ROASTED  
ALMONDS



2  
ROMAINE  
LETTUCE HEARTS



1/2 lb  
GRAPE TOMATOES



3/4 lb  
CARROTS



1/3 cup  
BASIL PESTO



2 tsps  
HONEY



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



To find out more about Wellness at Blue Apron visit us at [www.blueapron.com/pages/wellness](http://www.blueapron.com/pages/wellness), or for further nutrition information see the Nutrition Facts card.



### 1 Make the filling:

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 425°F.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Crack the **eggs** into a large bowl; beat until smooth.
- Add the **pesto** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Whisk until thoroughly combined.
- Add the **halved tomatoes**; season with salt and pepper. Stir to combine.



### 2 Assemble & bake the quiche:

- Place the **pie crust** on a sheet pan, leaving it in its tin.
- Carefully pour the **filling** into the crust. Evenly top with small spoonfuls of the **cheese**.
- Bake the **quiche** 24 to 26 minutes, or until the crust is browned and the filling is set and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



### 3 Prepare the remaining ingredients:

- Meanwhile, roughly chop the **lettuce**.
- Peel the **carrots**; grate on the large side of a box grater.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Combine the **prepared vegetables** in a large bowl.
- To make the dressing, in a separate bowl, whisk together the **creamy mustard sauce**, **vinegar**, and **honey** (kneading the packet before opening). Slowly whisk in **1½ tablespoons of olive oil** until thoroughly combined. Season with salt and pepper.



### 4 Make the salad & serve your dish:

- Just before serving, to the bowl of **prepared vegetables**, add the **dressing** and **almonds**; season with salt and pepper. Toss to combine.
- Serve the **baked quiche** with the **salad** on the side. Enjoy!



**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 690, Total Carbohydrates: 43g, Dietary Fiber: 7g, Added Sugar: 4g, Total Fat: 51g, Saturated Fat: 14g, Protein: 18g, Sodium: 930mg.

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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