

# Corn & Goat Cheese Quiche

with Butter Lettuce Salad & Ranch Dressing

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**  
blueapron.com



Flaky pie crusts are the perfect partner for a filling of sweet corn and smooth, tangy goat cheese—all baked to a golden brown finish.

## Ingredients

- |   |   |
|---|---|
|  2 Pie Crusts          |  2 ears of Corn                  |
|  2 Pasture-Raised Eggs |  3 Tbsps Ranch Dressing          |
|  2 cloves Garlic       |  2 Tbsps Spreadable Goat Cheese  |
|  3 oz Radishes         |  ¼ tsp Crushed Red Pepper Flakes |
|  2 Scallions           |   |
|  1 head Butter Lettuce |   |

## Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
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## 1 Prepare the ingredients

- Place an oven rack in the center of oven, then preheat to 425°F.
- Wash and dry the fresh produce.
- Remove the husks and silks from the **corn**. Cut the kernels off the cobs.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- Halve the **radishes** lengthwise, then thinly slice crosswise.



## 2 Cook the corn

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks).
- Add the **chopped garlic, sliced white bottoms of the scallions, 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 frequently, 1 to 2 minutes, or until softened.
- Turn off the heat.



## 3 Make the filling

- Crack the **eggs** into a large bowl; add the **cheese** and **¼ cup of water**. Whisk until combined and smooth.
- Add the **cooked corn**. Season with salt and pepper; stir until thoroughly combined.



## 4 Assemble & bake the quiches

- Place the **pie crusts** on a sheet pan, leaving them in their tins. Evenly divide the **filling** between the crusts; season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 18 to 20 minutes, or until the crusts are browned and the filling is set and cooked through.
- Remove from the oven. Let stand at least 2 minutes before serving.



## 5 Make the salad & serve your dish

- Just before serving, in a large bowl, combine the **lettuce leaves** and **sliced radishes**. Add the **ranch dressing**. Season with salt and pepper; toss to coat.
- Serve the **baked quiches** with the **salad** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 820, Total Carbohydrates: 61g, Dietary Fiber: 5g, Added Sugars: 0g, Total Fat: 57g, Saturated Fat: 18g, Protein: 20g, Sodium: 990mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at [blueapron.com](https://blueapron.com).

CONTAINS: See Ingredient Packaging for Allergen(s).

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

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