

Smoked Gouda & Mushroom Quiche

with Arugula Salad & Honey Vinaigrette


4 SERVINGS

⌚ 45-55 MINS


 **Blue Apron**
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Ingredients

 4 Pasture-Raised Eggs


 2 cloves Garlic


 1 Persimmon


 2 tsp Honey

 1 Pie Crust

 4 oz Arugula

 4 oz Smoked Gouda Cheese

 2 Tbsps Sliced Roasted Almonds

 ½ lb Mushrooms

 1 Yellow Onion

 1 Tbsp Sherry Vinegar



Serve with Blue Apron wine that has this symbol
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1 Prepare the ingredients & marinate the persimmon

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 425°F.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **cheese** on the large side of a box grater.
- Core and medium dice the **persimmon**.
- In a large bowl, whisk together the **honey** (kneading the packet before opening), **half the vinegar**, and **1 tablespoon of olive oil**; season with salt and pepper. Add the **diced persimmon**; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **remaining vinegar** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat.



3 Assemble & bake the quiche

- Crack the **eggs** into a large bowl. Add **2 tablespoons of water**; season with salt and pepper. Beat until smooth. Add the **cooked vegetables** and **half the grated cheese**; season with salt and pepper. Stir to combine.
- Place the **pie crust** on a sheet pan, leaving it in its tin.
- Add the **filling**. Top with the **remaining grated cheese**.
- Bake 24 to 26 minutes, or until the crust is lightly browned and the filling is set and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



4 Make the salad & serve your dish

- Just before serving, add the **arugula** to the bowl of **marinated persimmon**. Gently toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **baked quiche** with the **salad** on the side. Garnish the salad with the **almonds**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 610, Total Carbohydrates: 40g, Dietary Fiber: 2g, Added Sugars: 3g, Total Fat: 40g, Saturated Fat: 16g, Protein: 22g, Sodium: 840mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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