

Truffle & Fontina Quiche

with Arugula & Pistachio Salad

2 SERVINGS


⌚ 40-50 MINS


 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

 2 Pasture-Raised Eggs

 3 oz Radishes


 2 oz Fontina Cheese


 2 Tbsps Roasted Pistachios

 2 Pie Crusts

 1 Yellow Onion



 2 Tbsps Crème Fraîche

 ¼ tsp Truffle Zest Seasoning¹

 ½ lb Mushrooms

 2 oz Arugula

 1 Tbsp Sherry Vinegar

 3 oz Diced Pancetta 

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

These crowd-pleasing quiches showcase a rich, savory mix of melty smoked gouda cheese, earthy mushrooms, and our savory truffle zest seasoning—perfect for a delightful Mother's Day brunch. A side salad of crisp arugula tossed with a tangy and crunchy combo of marinated radishes and roasted pistachios lends refreshing contrast to all the bold flavors.

¹ includes natural truffle flavor and black summer truffle
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & marinate the radishes

- Place an oven rack in the center of oven, then preheat to 425°F.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Transfer to a large bowl; add the **vinegar** and season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Roughly chop the **pistachios**.



↔ ADDITIONAL STEP *If you chose Pancetta*

- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

2 Cook the mushrooms & onion

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **sliced onion** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened. Turn off the heat.



↔ CUSTOMIZED STEP 2 *If you chose Pancetta*

- Cook the mushrooms and onion as directed, using the pan of reserved fond.

3 Make the filling

- Crack the **eggs** into a large bowl; beat until smooth.
- Add the **grated cheese, crème fraîche, and truffle zest**. Whisk until thoroughly combined and smooth.
- Add the **cooked mushrooms and onion**. Season with salt and pepper; whisk until combined.



↔ CUSTOMIZED STEP 3 *If you chose Pancetta*

- Make the filling as directed, adding the **cooked pancetta** to the bowl.

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

- While the quiches cool, to the bowl of **marinated radishes**, add the **arugula** and **2 teaspoons of olive oil**. Season with salt and pepper; toss to combine.
- Serve the **baked quiches** with the **salad**. Garnish the salad with the **chopped pistachios**. Enjoy!

