

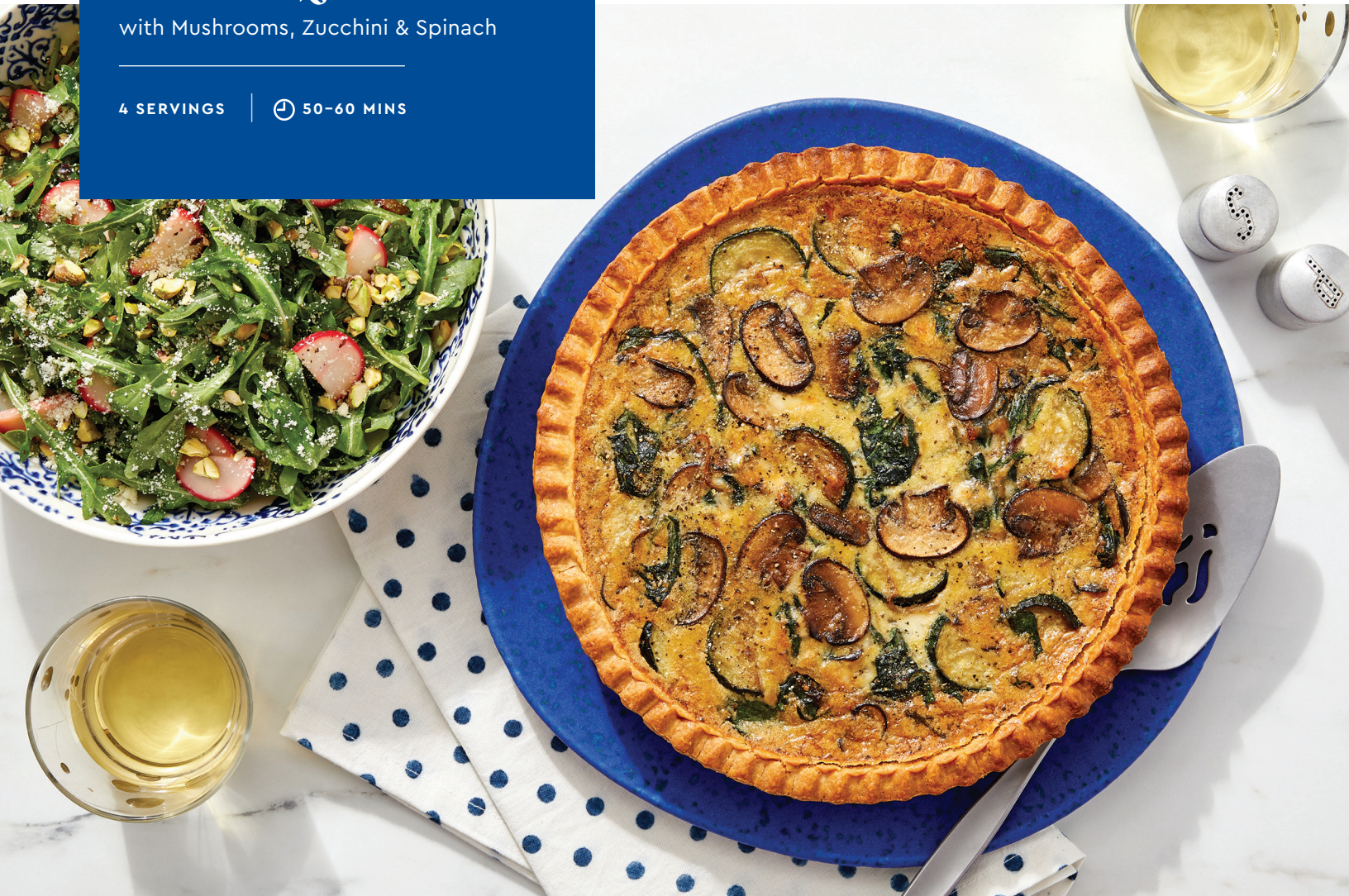
# Truffle & Fontina Quiche

with Mushrooms, Zucchini & Spinach

4 SERVINGS



⌚ 50-60 MINS

 **Blue Apron**  
blueapron.com



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

## Ingredients

 4 Pasture-Raised Eggs	 1 Pie Crust	 ½ lb Mushrooms
 3 oz Radishes	 1 Zucchini	 1 Yellow Onion
 4 oz Arugula	 5 oz Baby Spinach	 4 oz Fontina Cheese
 4 Tbsps Crème Fraîche	 ¼ cup Grated Parmesan Cheese	 1 Tbsp Sherry Vinegar
 2 Tbsps Roasted Pistachios	 ½ tsp Truffle Zest Seasoning <sup>1</sup>	 3 oz Diced Pancetta 

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

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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 Prepare the ingredients & marinate the radishes

- Place an oven rack in the center of the oven; preheat to 425°F.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Halve the **zucchini** lengthwise, then cut crosswise into 1/2-inch pieces.
- Halve, peel, and thinly slice the **onion**.
- Grate the **fontina** on the large side of a box grater.
- Roughly chop the **pistachios**.
- 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.



### ↩️ 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 vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **zucchini pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced onion** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted and combined. Turn off the heat.



### ↩️ CUSTOMIZED STEP 2 *If you chose Pancetta*

- Cook the vegetables 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 fontina**, **crème fraîche**, and **truffle zest**. Whisk until thoroughly combined and smooth.
- Add the **cooked vegetables**. Season with salt and pepper; whisk until thoroughly combined.



### ↩️ CUSTOMIZED STEP 3 *If you chose Pancetta*

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

## 4 Assemble & bake the quiche

- Place the **pie crust** on a sheet pan, leaving it in its tin. Add the **filling**; season with salt and pepper.
- 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.



## 5 Make the salad & serve your dish

- While the quiche cools, 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 quiche** with the **salad**. Garnish the salad with the **parmesan** and **chopped pistachios**. Enjoy!

