

# Mushroom & Goat Cheese Quiches

with Green Leaf Lettuce Salad

**TIME:** 50-60 minutes

**SERVINGS:** 2

These crowd-pleasing quiches showcase a hearty duo of collard greens and cremini mushrooms. The mushrooms' pleasantly earthy flavor is perfectly balanced by a tangy goat cheese topping and woodsy thyme.



## MATCH YOUR BLUE APRON WINE



Crisp & Minerally

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## Ingredients



2  
PIE CRUSTS



2  
CAGE-FREE  
FARM EGGS



1 bunch  
COLLARD GREENS



1  
LEMON



2 cloves  
GARLIC



4 oz  
CREMINI  
MUSHROOMS



1 head  
GREEN LEAF  
LETTUCE



1  
APPLE



1 bunch  
THYME

## KNICK KNACKS:



1  
SHALLOT



1 oz  
GOAT CHEESE



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the **mushrooms**.
- ☐ Pick **half the thyme** leaves off the stems; discard the stems. Keep the **remaining thyme** sprigs whole.
- ☐ Remove and discard the stems of the **collard greens**; thinly slice the leaves.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Quarter and deseed the **lemon**.
- ☐ Peel the **shallot** and finely chop to get 2 tablespoons (you may have extra). Place in a medium bowl and top with **the juice of 3 lemon wedges**.



## 2 Cook the vegetables:

- ☐ In a large pan, heat a drizzle of olive oil on medium-high until hot. Add the **quartered mushrooms** in an even layer and cook, without stirring, 2 to 3 minutes, or until browned.
- ☐ Add the **whole thyme sprigs** and **sliced collard greens**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted. (If the pan seems dry, add a drizzle of olive oil.)
- ☐ Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the collard greens are wilted. Turn off the heat; season with salt and pepper to taste. Carefully remove and discard the thyme sprigs.

## 3 Make the filling:

- ☐ Crack the **eggs** into a large bowl; add **¼ cup of water** and beat until smooth. Stir in the **thyme leaves** and **cooked vegetables**; season with salt and pepper.



## 4 Assemble & bake the quiches:

- ☐ Place the **pie crusts** on a sheet pan, leaving them in their tins.
- ☐ Divide the **filling** between the pie crusts. Evenly top with the **cheese** (crumbling before adding if necessary); season with salt and pepper.
- ☐ Bake 18 to 20 minutes, or until the crusts are browned and the filling is set and cooked through. Remove from the oven and let stand for at least 5 minutes.

## 5 Prepare the remaining ingredients:

- ☐ While the quiches bake, cut off and discard the root end of the **lettuce**; roughly chop the leaves. Quarter and core the **apple**, then thinly slice crosswise; place in a bowl and top with **the juice of the remaining lemon wedge** to prevent browning.
- ☐ To make the vinaigrette, slowly whisk **1 tablespoon of olive oil** into the bowl of **shallot-lemon juice mixture** until well combined. Season with salt and pepper.



## 6 Make the salad & serve your dish:

- ☐ Just before serving, in a large bowl, combine the **chopped lettuce** and **sliced apple**. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste.
- ☐ Serve the **baked quiches** with the salad on the side. Enjoy!