

Corn & Feta Quiche

with Butter Lettuce & Radish 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

Customized ingredients


ADDED:


 3 oz Diced Pancetta 


 3 oz Radishes

 1 ½ oz Feta Cheese

 2 Pie Crusts

 1 head Butter Lettuce

 2 ears of Corn

 3 Tbsps Green Goddess Dressing

 2 Pasture-Raised Eggs

 2 cloves Garlic

 2 Scallions

 ¼ tsp Crushed Red Pepper Flakes

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

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*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 425°F.
- Wash and dry the fresh produce.
- Remove any 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 a drizzle 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.



↩ CUSTOMIZED STEP 2 *If you chose Pancetta*

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- 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 the vegetables are softened and the pancetta is cooked through.
- Turn off the heat.

3 Make the filling

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



↩ CUSTOMIZED STEP 3 *If you chose Pancetta*

- Make the filling as directed, using the **cooked corn and pancetta**.

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 **green goddess 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!

