

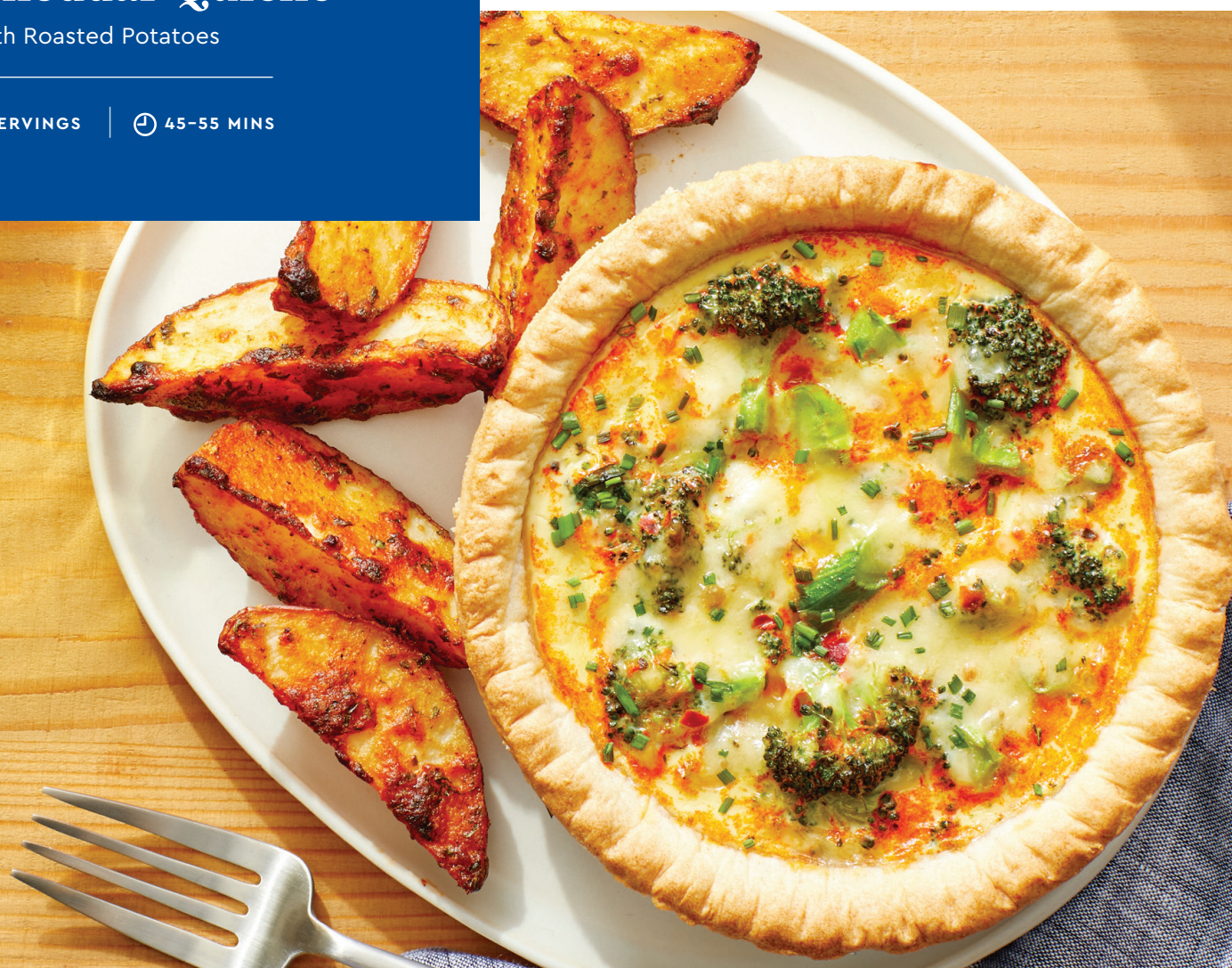
Broccoli & Cheddar Quiche

with Roasted Potatoes

2 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**
blueapron.com

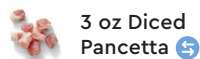


 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 



2 cloves Garlic



2 Tbsps Crème Fraîche



2 Pasture-Raised Eggs



½ lb Broccoli



1 bunch Chives



1 ½ tsps Calabrian Chile Paste



2 Pie Crusts



¾ lb Potatoes



2 oz White Cheddar Cheese



1 Tbsp Weeknight Hero Spice Blend¹



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Onion Powder, Garlic Powder, Smoked Paprika, & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- Preheat the oven to 425°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Transfer to a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat; arrange in an even layer, skin side down.
- Roast 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the bottom 1/2 inch of the **broccoli** stem; roughly chop the broccoli.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **cheese** on the large side of a box grater.
- Thinly slice the **chives**.



↻ ADDITIONAL STEP If you chose Pancetta

- In a large pan (nonstick, if you have one), heat a drizzle 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.

3 Cook the broccoli

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped broccoli** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add 1/2 cup of **water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the broccoli is softened and the water has cooked off. Turn off the heat.



↻ CUSTOMIZED STEP 3 If you chose Pancetta

- Cook the broccoli as directed, using the pan of reserved fond.

4 Make the filling & assemble the quiches

- Crack the **eggs** into a large bowl; beat until smooth.
- Whisk in the **crème fraîche**, **2 tablespoons of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the quiches to be.
- Add the **cooked broccoli** and **half the grated cheese**. Season with salt and pepper; stir to combine.
- Place the **pie crusts** on a separate sheet pan, leaving them in their tins.
- Evenly divide the **filling** between the crusts. Top with the **remaining grated cheese**; season with salt and pepper.



↻ CUSTOMIZED STEP 4 If you chose Pancetta

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

5 Bake the quiches & serve your dish

- Bake the **quiches** 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 at least 2 minutes before serving.
- Serve the **baked quiches** with the **roasted potatoes**. Garnish the quiches with the **sliced chives**. Enjoy!

