

Truffle & Fontina Quiche

with Arugula & Almond 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 

 1 Sweet or Yellow Onion

 2 Tbsps Crème Fraîche

 ¼ tsp Truffle Zest Seasoning¹


 2 Pasture-Raised Eggs

 ½ lb Mushrooms


 4 oz Arugula

 1 Tbsp Sherry Vinegar

 2 Pie Crusts

 3 oz Radishes

 2 oz Fontina Cheese

 2 Tbsps Sliced Roasted Almonds

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

Cook along on the app

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



"Alexa, find Blue Apron recipes."

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, 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. Place in a large bowl; add the **vinegar** and season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Cook the mushrooms & onion

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

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the **sliced onion** and **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until the onion is softened and the pancetta is crispy and cooked through.
- Turn off the heat.

3 Make the filling

- Crack the **eggs** into a large bowl; beat until smooth.
- Add the **grated cheese**, **crème fraîche**, and as much of the **truffle zest** as you'd like. Whisk until thoroughly combined and smooth.
- Add the **cooked mushrooms and onion**. Season with salt and pepper; stir until combined.



↔ CUSTOMIZED STEP 3 If you chose Pancetta

- Make the filling as directed, using the **cooked mushrooms, onion, 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, 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 **almonds**. Enjoy!

