

Cheddar Cheese & Vegetable Quiche

with Ranch-Dressed Cauliflower

4 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 🔄 icon) and instructions tailored to you.*

Ingredients


Customized ingredients

ADDED:

 3 oz Diced Pancetta 🔄

 1 head Cauliflower

 2 oz White Cheddar Cheese

 4 Pasture-Raised Eggs

 1 Zucchini

 2 cloves Garlic

 3 Tbsps Ranch Dressing

 1 Pie Crust

 1 Bell Pepper

 ¼ cup Sour Cream

 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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 425°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cauliflower**; cut the cauliflower into small florets.
- Quarter the **zucchini** lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **cheese** on the large side of a box grater.



2 Roast & dress the cauliflower

- Place the **cauliflower florets** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl. Add the **ranch dressing** and toss to thoroughly coat. Taste, then season with salt and pepper if desired.
- Cover with foil to keep warm.



3 Cook the zucchini & pepper

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** and **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until the vegetables are browned and softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 CUSTOMIZED STEP 3 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 zucchini, diced pepper, and pancetta**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until the vegetables are browned and the pancetta is slightly crispy and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Assemble the quiche

- Crack the **eggs** into a large bowl; beat until smooth. Whisk in the **sour cream** and **2 tablespoons of water**.
- Add the **cooked zucchini and pepper**; season with salt and pepper. Stir to thoroughly combine.
- Place the **pie crust** on a sheet pan, leaving it in its tin. Carefully pour the **filling** into the crust. Evenly top with the **grated cheese**.



5 CUSTOMIZED STEP 4 If you chose Pancetta

- Assemble the quiche as directed, using the **cooked pancetta, zucchini, and pepper**.

5 Bake the quiche & serve your dish

- Bake the **quiche** 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.
- Serve the **baked quiche** with the **dressed cauliflower** on the side. Enjoy!

