

Corn & Feta Quiche

with Romaine Lettuce & Radish Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



3 oz Radishes



1 ½ oz Feta Cheese



¼ tsp Crushed Red Pepper Flakes



2 Pie Crusts



1 Romaine Lettuce Heart



2 ears of Corn



1 Tbsp Red Wine Vinegar



2 Pasture-Raised Eggs



2 cloves Garlic



2 Scallions



2 tps Honey



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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.



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 **corn kernels** and **pancetta** 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 corn is softened and the pancetta is browned and 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

- Meanwhile, roughly chop the **lettuce**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a large bowl, whisk together the **honey** (kneading the packet before opening), **vinegar**, and **1 tablespoon of olive oil**; season with salt and pepper. Add the **sliced radishes**; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Just before serving, add the **chopped lettuce** to the bowl of **marinated radishes**. Gently toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **baked quiches** with the **salad** on the side. Garnish with the **sliced green tops of the scallions**. Enjoy!

