

Zucchini & Tomato Quiche

with Romesco Sauce & Arugula Salad

4 SERVINGS

⌚ 35-45 MINS

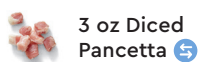
 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



2 cloves Garlic



4 oz Fontina Cheese



1 Tbsp Red Wine Vinegar



4 Pasture-Raised Eggs



2 Zucchini



2 oz Sliced Roasted Red Peppers



¼ cup Buttermilk



¼ cup Sliced Roasted Almonds



1 Pie Crust



4 oz Grape Tomatoes



4 oz Arugula



6 Tbsps Romesco Sauce¹



¼ tsp Crushed Red Pepper Flakes



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

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¹. contains almonds

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 425°F.
- Wash and dry the fresh produce.
- Quarter the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.
- Grate the **cheese** on the large side of a box grater.



2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini**. Season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned.
- Add the **chopped garlic**, **halved tomatoes**, 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.



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 **pancetta** and **sliced zucchini**. Season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned.
- Add the **chopped garlic**, **halved tomatoes**, 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 softened and the pancetta is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

3 Assemble & bake the quiche

- Crack the **eggs** into a large bowl; beat until smooth.
- Add the **buttermilk** and **grated cheese**; whisk to thoroughly combine. Add the **cooked vegetables**. Season with salt and pepper; stir to combine.
- Place the **pie crust** on a sheet pan, leaving it in its tin. Carefully pour the **filling** into the crust.
- Bake 18 to 20 minutes, or until the crust is browned and the filling is set and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



CUSTOMIZED STEP 3 If you chose Pancetta

- Assemble and bake the quiche as directed, using the **cooked pancetta and vegetables**.

4 Make the salad & serve your dish

- Meanwhile, roughly chop the **peppers**.
- In a large bowl, combine the **vinegar** and **2 teaspoons of olive oil**; season with salt and pepper. Whisk to thoroughly combine.
- Just before serving, add the **arugula**, **chopped peppers**, and **almonds**. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **baked quiche** with the **salad** on the side. Top the quiche with the **romesco sauce**. Enjoy!

