

# Zucchini & Tomato Quiche

with Romesco Sauce & Arugula Salad

4 SERVINGS

40-50 MINS

 **Blue Apron**

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## Ingredients\*

Customized ingredients

### ADDED:

 10 oz Hot Italian Pork Sausage 

or

 3 oz Diced Pancetta 

 4 Pasture-Raised Eggs

 1 Pie Crust

 2 cloves Garlic

 2 Zucchini

 4 oz Arugula

 2 oz Sliced Roasted Red Peppers

 4 oz Grape Tomatoes

 4 oz Fontina Cheese

 2 Tbsps Crème Fraîche

 1 Tbsp Red Wine Vinegar

 6 Tbsps Romesco Sauce<sup>1</sup>

 ¼ cup Sliced Roasted Almonds

 ¼ tsp Crushed Red Pepper Flakes

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://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.

<sup>1</sup> 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.



## ↻ ADDITIONAL STEP

*If you chose Sausage*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.
- Carefully drain off and discard any excess oil.

*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.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.

## 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 Sausage*

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

*If you chose Pancetta*

- Cook the vegetables as directed, using the same pan.

## 3 Assemble & bake the quiche

- Crack the **eggs** into a large bowl; beat until smooth.
- Add the **crème fraîche** 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 Sausage*

- Assemble and bake the quiche as directed, adding the **cooked sausage** before the cooked vegetables.

*If you chose Pancetta*

- Assemble and bake the quiche as directed, adding the **cooked pancetta** before the cooked 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!

