

# Broccoli & Cheddar Quiche

with Roasted Potatoes

2 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta 



2 Pasture-Raised Eggs



2 Pie Crusts



½ lb Broccoli



¾ lb Potatoes



2 cloves Garlic



2 Scallions



2 Tbsps Crème Fraîche



2 oz White Cheddar Cheese



1 ½ tsps Calabrian Chile Paste



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

## Cook along on the app



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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika, & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the potatoes

- Preheat the oven to 425°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Transfer to a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Roast 23 to 25 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the bottom 1/2 inch of the **broccoli** stem; roughly chop the broccoli.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **cheese** on the large side of a box grater.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



## ↻ ADDITIONAL STEP 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.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

## 3 Cook the broccoli

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped broccoli**, **sliced white bottoms of the scallions**, and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.



## Step 3 continued:

- Add **1/2 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the broccoli is softened and the water has cooked off.
- Turn off the heat.

## ↻ CUSTOMIZED STEP 3 If you chose Pancetta

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

## 4 Make the filling & assemble the quiches

- Crack the **eggs** into a large bowl; beat until smooth.
- Whisk in the **crème fraîche**, **2 tablespoons of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Add the **cooked broccoli** and **half the grated cheese**. Season with salt and pepper; stir to combine.
- Place the **pie crusts** on a separate sheet pan, leaving them in their tins.
- Evenly divide the **filling** between the crusts. Top with the **remaining grated cheese**; season with salt and pepper.



## ↻ CUSTOMIZED STEP 4 If you chose Pancetta

- Make the filling and assemble the quiches as directed, adding the **cooked pancetta** to the bowl.

## 5 Bake the quiches & serve your dish

- Bake the **quiches** 18 to 20 minutes, or until the crusts are 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 quiches** with the **roasted potatoes**. Garnish the quiches with the **sliced green tops of the scallions**. Enjoy!

