



Smoked Salmon Quiche with Asparagus

Chives & Ready-to-Bake Pastry



2,5h



2 Servings

What better way to kick off your Sunday morning than placing an impressive (and delicious) quiche on the table? Springtime asparagus and smoked salmon mix into a soft egg custard made creamy by mascarpone. Just unroll and bake the ready-made pie dough, put it all together, and enjoy! (Serves 8—nutrition reflects 1 slice)

What we send

- 2 (8.8 oz) pie dough ⁴
- 1 yellow onion
- ¼ oz fresh chives
- 1 lemon
- 3 oz pkg smoked salmon ²
- ½ lb asparagus
- 3 oz mascarpone ³
- 8 oz milk ³

What you need

- butter ³
- kosher salt & ground pepper
- 2 large eggs ¹

Tools

- 9-inch pie dish
- rimmed baking sheet
- aluminium foil
- microplane or grater
- medium skillet

Cooking tip

If you don't have pie weights for step 2, dried beans, rice, or even granulated sugar make good substitutes.

Allergens

Egg (1), Fish (2), Milk (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 31g, Carbs 31g, Protein 10g



1. Prep crust

Preheat oven to 350°F with a rack in the lower third.

Set aside **1 pie dough** at room temperature until soft enough to unroll without cracking, 10-15 minutes (save rest for own use). Unroll into a 9-inch pie dish; pinch together any open seams or holes. Press dough into bottom and sides of dish. Using a fork, crimp dough around rim of dish.



4. Cook asparagus

In a medium skillet, melt **2 tablespoons butter** over medium heat. Add **onions** and **a pinch of salt**; cook, stirring occasionally, until softened, 5-7 minutes. Stir in **sliced asparagus spears**; cook until bright green and crisp-tender, 2-3 minutes. Season to taste with **salt** and **pepper**; set aside to cool slightly.



2. Blind-bake crust

Place pie dish on a rimmed baking sheet. Line inside of **crust** with aluminum foil, pressing so it conforms to dough. Fill to the brim with pie weights.

Bake on lower oven rack until crust is fully set and golden around the edges, 60-75 minutes. Remove from oven; carefully remove foil and weights.



5. Mix custard & assemble

In a medium bowl, whisk together **mascarpone** and **2 large eggs** until smooth. Whisk in **lemon zest**, **chives**, **½ cup milk**, **½ teaspoon salt**, and **¼ teaspoon pepper** until combined.

Evenly spoon **asparagus mixture** over **crust**, then add **half of the salmon**. Evenly pour **custard** over top. Arrange **asparagus tips** and **remaining salmon** in a single layer over top.



3. Prep ingredients

Meanwhile, finely chop **onion**. Finely chop **chives**. Zest **all of the lemon**.

Cut or tear **salmon** into 1-inch pieces.

Trim and discard tough ends from **asparagus**. Cut tips from asparagus; set aside. Slice spears into ½-inch thick pieces.



6. Bake & serve

Bake on lower oven rack until filling is set and no longer wobbly, 45-55 minutes.

Let **quiche** cool at least 15 minutes before serving (or serve at room temperature). Enjoy!