



Veggie Quiche with Readymade Pie Dough

Asparagus, Caramelized Onion & Fontina



4h



2 Servings

This is the kind of quiche you pull out at breakfast or brunchtime and get an applause break. A soft custardy filling is great on its own, but then you throw in caramelized onions, asparagus, and melty fontina to take it to the next level. Don't be surprised if you start getting pestered for the recipe! We've got you covered! (Makes 8 servings)

WHAT WE SEND

- 5 oz all-purpose flour ²
- 1 yellow onion
- ¼ oz cornstarch
- 12 oz evaporated milk ¹
- ½ lb asparagus
- 2 oz shredded fontina ¹
- 2 (8.8 oz) pie dough ²

WHAT YOU NEED

- sugar
- 10 Tbsp butter ¹
- all-purpose flour ²
- 3 large eggs ³
- kosher salt & ground pepper

TOOLS

- 9-inch pie dish
- small skillet
- microwave
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 380kcal, Fat 20g, Carbs 37g, Protein 12g



1. Prep dough

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. Bake quiche & serve

Sprinkle **cheese, onions, and asparagus stalks** evenly onto **pie dough**. Pour in **custard**; top with **asparagus tips**. Bake on lower oven rack until center is just barely set but still jiggles when shaken, 40–50 minutes. Remove from oven and let cool at least 30 minutes.

Cut **veggie quiche** into slices and serve. Enjoy!



2. Cook onion & mix custard

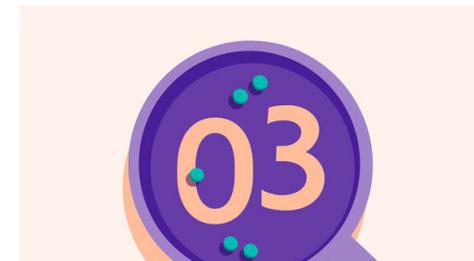
Halve **onion**; thinly slice. Melt **2 tablespoons butter** in a small skillet over medium heat. Add onions and **a pinch of salt**. Cook, stirring occasionally, until deeply browned, 10–15 minutes. Transfer to a bowl.

In a liquid measuring cup, whisk **cornstarch** and **evaporated milk** until smooth. Whisk in **3 large eggs**, **¼ teaspoon salt**, and **a few grinds of pepper** until combined.



5. ...

What were you expecting, more steps?



3. Prep asparagus

Trim and discard tough bottom ends from **asparagus**. Place in an even layer on a microwave-safe plate; cover with 3 layers of damp paper towels. Microwave on high heat until bright green and crisp-tender, 2–4 minutes. Lightly season with **salt** and **pepper**. Once cool enough to handle, cut stalks into ½-inch pieces; set aside tips.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!