



Skillet Quiche & Arugula Salad

with Smoky Almond Dressing



20-30min



2 Servings

We're channeling the familiar flavors of a classic egg dish and pushing some serious boundaries with this quiche. In place of a pastry crust, this recipe uses tortillas—which may see a little out of the box, but it works on every level—the result is a super flaky and crisp crust with a buttery flavor that is the perfect vessel for the lemony-Parmesan egg and ricotta filling.

What we send

- (8-inch) flour tortillas ¹
- ricotta cheese ⁷
- arugula
- smoked, salted almonds ^{6,15}
- fresh rosemary
- grape tomatoes
- lemon
- shallot
- Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- skillet

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 60g, Carbs 33g, Protein 21g



1. Prep almond dressing

Preheat oven to 425°F with a rack in the center position. Coarsely chop **1 tablespoon rosemary leaves**. Coarsely chop **almonds**. Heat **3 tablespoons oil** in a small ovenproof skillet over medium-high until shimmering. Add chopped almonds and rosemary and cook, stirring, until fragrant and sizzling, 20-30 seconds. Pour into a heatproof bowl. Wipe out skillet.



4. Assemble quiche

Spread **ricotta filling** onto the crust and, using a spoon, make a well in the center. Crack **1 large egg** into the well and season lightly with **salt** and **pepper**. Stir **lemon zest** into **almond-rosemary dressing** and drizzle 1 tablespoon over ricotta filling.



2. Prep ricotta filling

Finely grate **Parmesan** and **¼ teaspoon lemon zest**, keeping them separate. In a small bowl, combine **ricotta**, $\frac{3}{4}$ of the Parmesan, and **1 large egg**; stir until smooth. Season with **¼ teaspoon salt**



5. Bake quiche

Bake **quiche** on center oven rack until the **egg white** is just set and **yolk** is still runny, 12-13 minutes.



3. Toast quiche crust

Melt **½ tablespoon butter** in same skillet over medium heat. Add **1 tortilla** (save rest for own use) and turn to coat with butter. Carefully press tortilla to fit the bottom and slightly up the sides of the skillet. Cook over medium heat until bottom is lightly browned, about 4 minutes. Remove skillet from the heat.



6. Make salad & serve

Quarter **half of the tomatoes** (save rest). Peel and thinly slice **1 tablespoon shallot**. Squeeze **1 tablespoon lemon juice** into a medium bowl. Stir in **2 tablespoons olive oil** and a pinch each **salt and pepper**. Add **tomatoes**, sliced shallots, **arugula**, and **remaining Parm**; toss to coat. Cut **quiche** into wedges. Serve with **salad** and **remaining almond dressing**. En...