

DINNERLY



Veggie Quiche

with 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

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

COOKING TIP

If you don't have pie weights for step 5, dried beans, rice, or even granulated sugar make good substitutes.

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 330kcal, Fat 21g, Carbs 24g, Protein 10g



1. Make dough

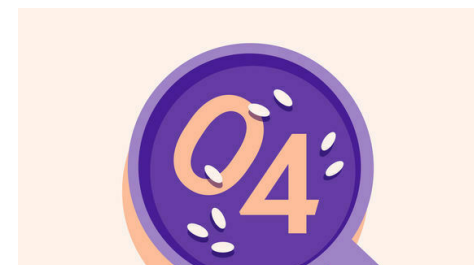
In a medium bowl, mix to combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **8 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press butter into flour until it resembles small peas. Sprinkle in **¼ cup cold tap water**. Stir until just combined, then knead until **dough** forms a shaggy ball.



2. Chill & roll dough

Pat **dough** into a 4-inch wide disk, about ¾-inch thick. Wrap in plastic; refrigerate until firm, at least 2 hours.

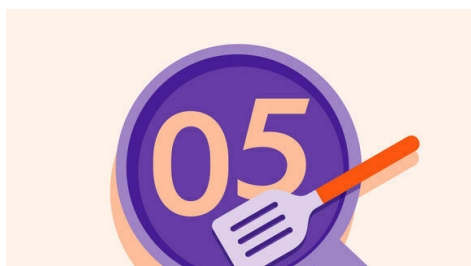
On a **floured** work surface, roll or press dough into a 13-inch circle; transfer to a 9-inch pie dish. Trim edges so dough overhangs by 1 inch; tuck overhang underneath itself. Shape edges as desired. Refrigerate at least 1 hour.



3. 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.

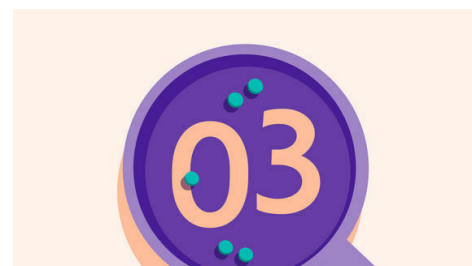
In a liquid measuring cup, whisk **cornstarch** and **evaporated milk** until smooth. Whisk in **3 large eggs**, **¾ teaspoon salt**, and **a few grinds of pepper** until combined.



4. Prep asparagus

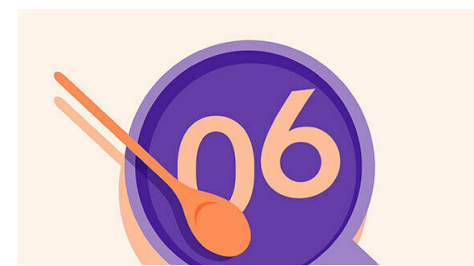
Preheat oven to 350°F with a rack in the lower third.

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.



5. Blind-bake crust

Prick holes all over bottom of **crust** with a fork. Line inside of crust with aluminum foil and fill with pie weights (see cooking tip!). Place on a rimmed baking sheet; bake on lower oven rack until crust is dry, 20–30 minutes. Remove foil and pie weights; bake crust until deep golden-brown, 10–15 minutes more. Remove from oven; let cool at least 10 minutes.



6. Bake quiche & serve

Sprinkle **cheese**, **onions**, and **asparagus stalks** evenly onto crust. 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!