





MOTHER'S DAY BRUNCH

Weekend Mother's Day Brunch

Bacon & Asparagus Crustless Quiche

 30-40min  2 Servings

Sometimes all you need in life is for someone else to cook for you—so we've come up with this crustless quiche as a suggestion for all those looking to do something special for Mother's Day. Treat yourself or a crowd and make this part of an elegant weekend brunch. The light-as-air filling is topped with bacon, asparagus, and sharp cheddar cheese. The tarragon-kissed salad is the pièce de résistance...

What we send

- 1
- 7
- 7

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- skillet

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 64g, Carbs 26g, Protein 23g



1. Make batter

Preheat oven to 425°F with a rack in the center. Transfer **mascarpone** to a liquid measuring cup and add enough water to make 1½ cups total; whisk to combine, and transfer to a large bowl. Add **flour**, **2 eggs**, **½ teaspoon salt**, and **a few grinds pepper**. Whisk until combined (do not over mix). Place in the refrigerator until ready to use.



2. Prep ingredients

Cut **bacon** crosswise into ½-inch strips. Trim ends from **scallions** then cut into 2-inch pieces (cut any scallions over ½-inch thick in half lengthwise). Trim and discard bottom 2-inches from **asparagus** then cut into 2-inch pieces (cut any spears over ½-inch thick in half lengthwise). Grate **cheese** on the large holes of a box grater.



3. Cook bacon

Add **bacon** to a cold large skillet over medium-high heat. Cook, occasionally stirring, until golden brown and crisp, 8–10 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour **all but 2 tablespoons bacon fat** into a heatproof bowl. Return skillet to high heat.



4. Sauté ingredients

Add **scallions**, **asparagus**, and **a pinch each salt and pepper** to skillet; cook, stirring, until browned in spots, 1–2 minutes. Transfer to plate with **bacon**. Remove **batter** from fridge and whisk. Return skillet to medium-high heat and add **1 teaspoon bacon fat**. Pour batter into skillet; cook until it starts to set around the edges, 1–2 minutes. Remove from heat.



5. Bake crustless quiche

Sprinkle **⅔ of the cheddar** and **all of the bacon** over the batter, arrange **asparagus** and **scallions** on top, then sprinkle with **remaining cheddar**. Transfer to center oven rack and bake until quiche is set and top is puffed and golden brown, 20–25 minutes. Let sit 5 minutes before serving.



6. Finish salad & serve

Meanwhile, pick **tarragon leaves** from stems and roughly chop. In a large bowl whisk tarragon, **vinegar**, and **3 tablespoons oil**; season to taste with **salt** and **pepper**. Trim **lettuce** and separate leaves. Wash well, removing any grit. Tear lettuce into bite-size pieces. Right before serving, toss **lettuce** with **dressing**. Serve **quiche** with **salad** alongside. Enjoy!