



## 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 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 cheddar cheese. The tarragon-kissed salad is the pièce de résistance. (2-p plan serves 4; 4p plan serves 6)



## What we send

- 3 oz mascarpone <sup>7</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 5 scallions
- 2 (4 oz) pkgs thick-cut bacon
- ½ lb asparagus
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ½ oz fresh tarragon
- 1 head red leaf lettuce

## What you need

- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- red wine vinegar
- olive oil

## Tools

- skillet

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 730kcal, Fat 49g, Carbs 32g, Protein 34g



### 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 of 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).



### 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, 2 tablespoons 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!