

DINNERLY



Broccoli-Cheddar Quiche with Homemade Crust

 4h  2 Servings

Are you hosting a special brunch, in the mood to flex your cooking skills, or do you just love quiche? There's no wrong answer here because either way, you're winning. It may take a few hours to come together, but when you're looking at those light and fluffy eggs inside a flakey homemade pie crust, you'll know it was worth it. We've got you covered! (serves 6— nutrition reflects 1 slice)

WHAT WE SEND

- 5 oz all-purpose flour ²
- 1 yellow onion
- ¼ oz cornstarch
- 12 oz evaporated milk ¹
- ½ lb broccoli
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

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

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 450kcal, Fat 29g, Carbs 32g, Protein 13g



1. Make dough

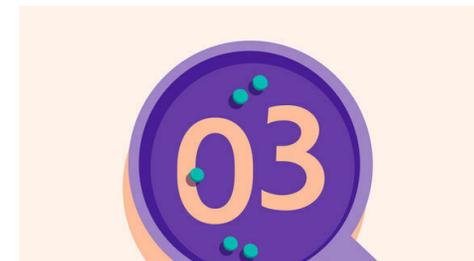
In a medium bowl, combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **8 tablespoons cold butter** into ½-inch pieces; add to flour and toss. Use your fingers to press butter into flour until it resembles small peas. Sprinkle **¼ cup cold tap water** over top. Stir until just combined;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



2. Chill & roll dough

Pat **dough** into a 4-inch wide disk, about ¼-inch thick. Wrap in plastic and 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 onions & 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.

In a liquid measuring cup, whisk **cornstarch** and **evaporated milk** until smooth. Whisk in **3 large eggs**, **¾ teaspoon salt**, and **a couple grinds of pepper** until combined; reserve for step 6.



4. Prep broccoli

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

Cut **broccoli** into ¼-inch pieces. Transfer to a microwave-safe plate; cover with 3 damp paper towels. Microwave on high until bright green and tender, 2–4 minutes. Lightly season with **salt** and **pepper**; set aside to cool.



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 dough dries out, 20–30 minutes. Remove foil and pie weights; bake until crust is deep golden brown, 10–15 minutes. Let cool at least 10 minutes.



6. Bake quiche & serve

Sprinkle **cheese**, **onions**, and **broccoli** onto **crust**. Pour in **custard**. Bake on lower oven rack until center is just barely set but still jiggles when shaken, 40–50 minutes. Let cool at least 30 minutes.

Cut **broccoli-cheddar quiche** into slices and serve. Enjoy!