

# DINNERLY



## Easter Brunch! Asparagus & Feta Quiche with Mascarpone & Chives



2h



2 Servings

No one's mad when a quiche hits the table. We fill a buttery, flaky pie dough with a luscious custard of eggs, mascarpone, lemon zest and chives. Crisp asparagus and creamy feta add an elegant finish to this delicious showstopper that's perfect for your Easter brunch. We've got you covered! (serves 8—nutrition reflects 1 wedge)



## WHAT WE SEND

- 2 (8.8 oz) pie dough <sup>3</sup>
- 1 yellow onion
- ¼ oz fresh chives
- 1 lemon
- ½ lb asparagus
- 3 oz mascarpone <sup>2</sup>
- 8 oz milk <sup>2</sup>
- 2 oz feta <sup>2</sup>

## WHAT YOU NEED

- butter <sup>2</sup>
- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>

## TOOLS

- 9-inch pie dish
- rimmed baking sheet
- aluminium foil
- microplane or grater
- medium skillet

## COOKING TIP

If you don't have pie weights for step 2, dried beans, rice, or even granulated sugar make good substitutes.

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 430kcal, Fat 32g, Carbs 31g, Protein 9g



### 1. Prep crust

Preheat oven to 350°F with a rack in the lower third. Set aside **1 pie dough** at room temperature until soft enough to unroll without cracking, 10–15 minutes (save remaining dough for own use).

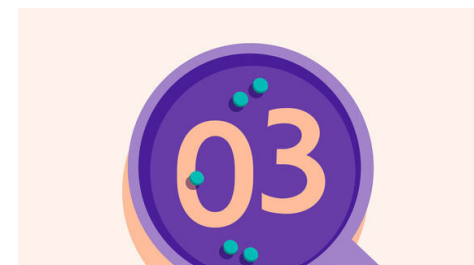
Unroll dough into a 9-inch pie dish; pinch together any open seams or holes. Press into bottom and sides of dish. Using a fork, crimp dough around rim of dish.



### 2. Blind-bake crust

Place pie dish on a rimmed baking sheet. Line **inside of crust** with aluminum foil, pressing so it conforms to dough. Fill to the brim with pie weights (see cooking tip).

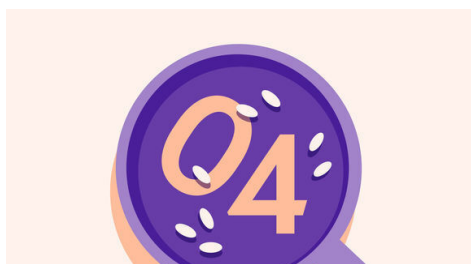
Bake on lower oven rack until crust is fully set and golden around the edges, 60–75 minutes. Remove from oven; carefully remove foil and weights.



### 3. Prep ingredients

Meanwhile, finely chop **onion** and **chives**, keeping separate. Finely grate **all of the lemon zest**. Trim and discard tough bottom ends from **asparagus**. Cut tips from asparagus; set aside. Slice spears into ½-inch thick pieces.

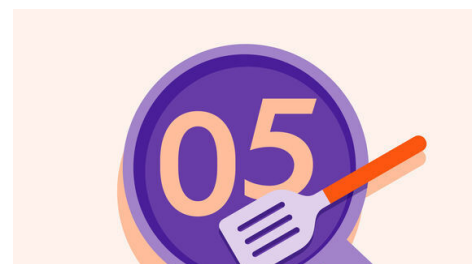
In a medium skillet, melt **2 tablespoons butter** over medium heat. Add onions and **a pinch of salt**; cook, stirring occasionally, until softened, 5–7 minutes.



### 4. Mix custard

Stir in **asparagus spears**; cook until bright green and crisp-tender, 2–3 minutes. Season to taste with **salt** and **pepper**; set aside to cool slightly.

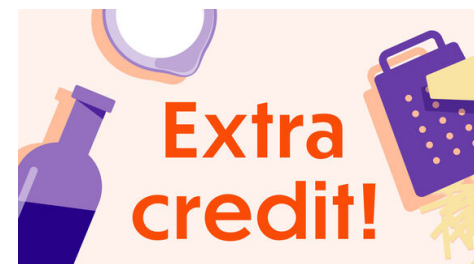
In a medium bowl, whisk together **mascarpone** and **2 large eggs** until smooth. Whisk in **lemon zest**, **chives**, **½ cup milk**, **½ teaspoon salt**, and **¼ teaspoon pepper** until combined.



### 5. Bake & serve

Evenly crumble **feta** over **crust**, followed by **asparagus mixture**. Evenly pour **custard** over top. Arrange **asparagus tips** in a single layer on top. Bake on lower oven rack until filling is set and no longer wobbly, 45–55 minutes.

Let **quiche** cool at least 15 minutes before serving (or serve at room temperature). Enjoy!



### 6. Add some greens!

Sneak in some extra veggies by serving quiche alongside a simple spinach or arugula salad with your favorite dressing.