

Kale & Ricotta Quiche

with Romaine, Apple, & Almond Salad



This crowd-pleasing quiche showcases a rich, eggy filling made with ricotta and cream—balanced by hearty sautéed kale. On the side, we're serving a refreshing salad of crisp romaine and apple, wrapped in a creamy lemon dressing.

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BLUE APRON WINE PAIRING



4 Cage-Free Farm Eggs

1 cup Part-Skim Ricotta Cheese

1 Romaine Lettuce Heart

2 Tbsps Sliced Roasted Almonds

1 Tbsp Cajun Spice Blend (Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme, & Cayenne Pepper)

2 Tbsps Crème Fraîche

tried-and-true

kitchen tools



[Large Maple Cutting Board](#)

[by John Boos & Co. for Blue Apron](#)

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.

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1 Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Peel and roughly chop the **garlic**. Peel and thinly slice the **shallot**. Remove and discard the stems of the **kale**; roughly chop the leaves. Quarter and deseed the **lemon**.



In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic** and **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **chopped kale**, **heavy cream** (shaking the bottle just before opening), and **1/4 cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the kale has wilted and most of the liquid has cooked off. Turn off the heat. Season with salt and pepper to taste.



Crack the **eggs** into a large bowl. Add the **ricotta cheese**, **the juice of 1 lemon wedge**, and the **spice blend**; season with salt and pepper. Whisk to thoroughly combine. Stir in the **cooked kale**.



4 Assemble & bake the quiche:

Place the **pie crust** on a sheet pan, leaving it in its tin. Carefully pour the **filling** into the crust; season with salt and pepper. Bake 24 to 26 minutes, or until the crust is browned and the filling is set and cooked through. Remove from the oven. Let stand for at least 5 minutes before serving.



5 Prepare the remaining ingredients:

While the quiche bakes, quarter and core the **apple**; thinly slice lengthwise. Place in a bowl and top with **the juice of 1 lemon wedge** to prevent browning. Cut off and discard the root end of the **lettuce**; roughly chop the leaves. To make the dressing, in a large bowl, combine the **crème fraîche**, **the juice of the remaining lemon wedges**, and a drizzle of olive oil. Season with salt and pepper to taste.



6 Make the salad & serve your dish:

Just before serving, add the **sliced apple** and **chopped lettuce** to the bowl of **dressing**. Toss to combine; season with salt and pepper to taste. Serve the **baked quiche** with the salad on the side. Garnish the salad with the **almonds**. Enjoy!