



Bacon and White Cheddar Quiche

with Clementine Salad

Discovery Special 45 Minutes



Bacon Strips

200 g | 400 g



White Cheddar
Cheese, shredded

1 cup | 2 cups



Yellow Onion

1 | 2



Egg

2 | 4



All-Purpose Flour

1 ½ cups | 3 cups



Garlic Spread

8 tbsp | 16 tbsp



Thyme

7 g | 14 g



Cream

113 ml | 237 ml



Clementine

2 | 4



Spring Mix

56 g | 113 g



White Wine
Vinegar

1 tbsp | 2 tbsp



Dijon Mustard

½ tbsp | 1 tbsp



Pepitas

28 g | 56 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | 8x8" baking dish, 2 large bowls, large non-stick pan, measuring spoons, medium bowl, slotted spoon, whisk

1



Make dough

- Before starting, arrange oven rack in lower third of the oven, then preheat to 400°F.
- Wash and dry all produce.

- Line an 8x8-inch metal baking dish with parchment, leaving overhang on two sides (9x13-inch metal baking dish, with overhang on two long sides for 4 servings).
- In a large bowl, whisk together **flour**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **salt** and **1 tsp** (2 **tsp**) **sugar**.
- Add **garlic spread**, then, using clean hands, toss to combine until **mixture** is crumbly but holds together when squeezed.

4



Cook filling

- To a large non-stick pan, add **bacon** and **2 tbsp** (4 **tbsp**) **water**.
- Heat over medium-high. Cook, stirring occasionally, until **bacon** is cooked through, 9-12 min.**
- Using a slotted spoon, transfer to the plate, reserving **2 tbsp** (4 **tbsp**) **bacon fat** in pan. Discard the rest.
- Add **onions** and **half the thyme** to the pan with **bacon fat**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt**.
- Using a slotted spoon, transfer **onions** to plate with **bacon**.

2



Par-bake pastry crust

- Transfer **dough** to prepared dish. Pat **dough** into the **bottom** and about 1-inch up the sides. (**TIP**: Use a flat-bottomed measuring cup or glass to help smooth dough.)
- Prick **pastry crust** all over bottom and sides with a fork.
- Bake **crust** in the **bottom** third of the oven until lightly golden, 12-19 min. Set aside to cool slightly.

5



Assemble and bake quiche

- Meanwhile, in another large bowl, whisk together **eggs**, **cream** and **half the Dijon** until smooth. Season with **pepper**.
- Once **crust** is par-cooked, spread **bacon-onion mixture** in an even layer, then top with **cheese**.
- Pour **egg-cream mixture** over top, then sprinkle with **remaining thyme**.
- Bake in the **bottom** third of the oven until middle is set and edges are golden, 15-22 min.

3



Prep

- Meanwhile, cut **bacon** into $\frac{1}{2}$ -inch pieces.
- Peel, then cut **onion** into $\frac{1}{2}$ -inch slices.
- Strip **1 tbsp** (2 **tbsp**) **thyme** from stems, then finely chop.
- Peel **clementine**, then separate into segments.
- Line a plate with paper towels. Set aside.

6



Finish and serve

- Meanwhile, to a medium bowl, whisk together **remaining Dijon**, **vinegar**, $\frac{1}{2}$ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil**.
- Add **clementines** and **spring mix**. Toss to combine.
- Once **quiche** is finished cooking, set aside to cool slightly, 5 mins.
- Cut **quiche** into 4 (8) equal pieces.
- Divide **quiche** and **salad** between plates.
- Top **salad** with **pepitas**.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

** Cook bacon and eggs to minimum internal temperatures of 160°F and 165°F, respectively.