



#### IN YOUR BOX

4 Puff Pastry Dough Squares  
4 oz. Grape Tomatoes  
1 Shallot  
4 fl. oz. Liquid Egg  
2 fl. oz. 2% Milk  
2 oz. Shredded Mozzarella  
2 oz. Baby Arugula  
1 ½ oz. Golden Italian Dressing  
1 Tbsp. Basil Pesto

CONTAINS: milk, eggs, wheat, soy,  
tree nuts (pine nuts)

**NUTRITION** *per serving* 62g carbohydrates 61g fat 25g protein 1436mg sodium | vegetarian



Calories  
**894**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**4 days**



Difficulty  
**Intermediate**



Spice Level  
**Not Spicy**

#### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Cooking Spray  
Baking Sheet  
Muffin Tin  
2 Mixing Bowls  
Medium Non-Stick Pan



## Caprese Mini-Quiches

with arugula salad

[www.homechef.com/3977](http://www.homechef.com/3977)

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Prepare a muffin tin with cooking spray
- Refrigerate **puff pastry** until ready to use

## WHILE YOU COOK

- Heads Up!** Blistered tomatoes are used twice. Half are added to **quiche** and remaining are added to **salad**.

## FROM THE CHEF

Keeping puff pastry refrigerated until baked is key to getting a puffy crust. For best results, use within 4 days of thawing.

Don't overfill the quiches! It's ok to have a little extra filling left over.

### Did you know...

The colors of caprese salad (red tomatoes, white mozzarella, and green basil) are meant to resemble Italy's flag.



1

## Prepare the Ingredients

Halve **grape tomatoes**. Peel and slice **shallot** into thin rounds. Combine **liquid egg, milk**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Place each **puff pastry square** in muffin tin and gently lift and press dough into cups. *Dough should cover bottoms and sides with corners of each dough square sticking over edges.* Refrigerate muffin tin.



2

## Blister the Tomatoes

Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **tomatoes** to hot pan. Cook undisturbed until slightly charred and skins begin to blister, 2-3 minutes. Season with a pinch of **salt** and **pepper** and transfer to a plate. Reserve pan; no need to wipe clean.



3

## Fill and Bake the Quiches

Remove muffin tin from refrigerator. Add half the **mozzarella** to **puff pastry squares**. Top with half the **tomatoes** (reserve remaining for salad) and **egg-milk mixture**. Top squares with remaining mozzarella. Place muffin tin on prepared baking sheet to catch drips. Bake until dough browns and filling is set (doesn't jiggle when pan is tapped), 20-25 minutes. Rest 5 minutes before carefully removing quiches from muffin tin. While quiches bake, caramelize shallot.



4

## Caramelize the Shallot

Return pan used to blister tomatoes to medium heat. Add 1 tsp. **olive oil** and **shallot** to hot pan. Stir often until lightly caramelized, 4-6 minutes. Remove pan from burner.



5

## Toss the Salad

Combine **arugula** and **Italian dressing** in another mixing bowl. Season to taste with **salt** and **pepper**.



6

## Plate the Dish

Top **quiches** with **basil pesto**. Garnish **salad** with **caramelized shallot** and remaining **tomatoes**. Serve quiches alongside salad.