



In your box

- 4 Puff Pastry Dough Squares
- 3 Thyme Sprigs
- 12 oz. Carrot
- 6 oz. Cremini Mushrooms
- 1 ½ oz. Sliced Fontina Cheese
- 4 fl. oz. Liquid Egg
- 2 fl. oz. Whole Milk
- 2 Tbsp. Basil Pesto

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



Fontina and Mushroom Mini-Quiches

with basil-carrot salad

NUTRITION per serving—Calories: 666, Carbohydrates: 57g, Fat: 35, Protein: 22g, Sodium: 1235mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
7 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Muffin Tin, 2 Mixing Bowls, Medium Non-Stick Pan, Baking Sheet

👑 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 **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a muffin tin with cooking spray
- Refrigerate **puff pastry** until ready to use



1

Prepare the Ingredients

- Stem **thyme**.
- Peel, trim, and halve **carrot**. Slice halves into ½” half-moons.
- Slice **mushrooms** into ¼” slices.
- Coarsely chop **fontina cheese**.



2

Make Egg-Mixture and Cook Mushrooms

- Combine **liquid egg, milk, thyme**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl.
- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **mushrooms** to hot pan. Stir occasionally until browned, 3-4 minutes. Remove from burner and transfer mushrooms to a plate.
- Wipe pan clean and reserve.



3

Fill and Bake the Quiches

- Remove **puff pastry sheets** from refrigerator. Remove paper between puff pastry sheets and place each pastry in prepared muffin tin cups. *Puff pastry will overfill cups.*
- Divide **mushrooms** between cups, then fill with **egg mixture** until mushrooms are covered. Top with **fontina cheese**.
- Place muffin tin on a baking sheet to catch any drips. Bake until dough browns and filling is set (doesn't jiggle when pan is tapped), 20-25 minutes.
- Rest quiches 5 minutes before carefully removing from muffin tin.
- While quiches cook, cook carrot.



4

Cook the Carrot Pieces

- Return pan used to cook mushrooms to medium-high heat and add 1 tsp. **olive oil**.
- Add **carrot pieces** to hot pan and stir occasionally until tender, 5-7 minutes.
- Transfer carrot pieces to another mixing bowl and stir in **pesto**.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!