

Upside-Down Asparagus Quiche

Classic quiche, made better. The flaky, buttery pie crust is our favorite part of making a quiche. But the hassle of rolling it out, shaping it to the pan and then baking is too much work for a weeknight dinner, particularly when it has a tendency to go soggy. The solution? Baking the pie crust on top. Paired with asparagus, leeks and three cheeses, it's all the deliciousness and none of the hassle.

40 *Minutes to the Table*

25 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Loaf Pan or Oven-Safe
Casserole Dish
Large Mixing Bowl
Large Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

4 MEEZ CONTAINERS

Asparagus & Leeks
Cheese
Egg & Cream
Pie Crust

Make the Meal Your Own

Although quiche is now considered a classically French dish, it originated in the medieval kingdom of Lothringen, which the French later renamed Lorraine (sound familiar!).

Our version is vegetarian, but bacon or crumbled sausage would be a tasty addition to this dinner. Cook it separately and mix it in before baking.

Meez Family Favorite!

Good to Know

Health snapshot per serving – 840 Calories, 30g Protein, 57g Fat, 26 Smart Points.

Lighten Up snap shot per serving – 620 Calories, 42g Fat, 19 Smart Points with half the pie crust.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Egg, Asparagus, Leeks, Pie Crust, Swiss, Gruyere, Pecorino Romano, Cream, Nutmeg, Black Pepper

meez meals

1. Getting Organized

Preheat your oven to 400 and coat your loaf pan (or casserole dish) with cooking spray or lightly brush inside with olive oil.

2. Sauté the Asparagus and Leeks

Toss the **Asparagus & Leeks** in a large mixing bowl with a drizzle of olive oil, salt and pepper. Place asparagus & leeks into a dry skillet over medium-high heat. Sauté for 2 to 3 minutes until bright green. Transfer to your loaf pan.

3. Make the Quiche

Add the **Egg & Cream** to the now empty mixing bowl and stir in the **Cheese** until evenly dispersed.

Pour the entire mixture over the vegetables in the loaf pan and make sure the vegetables are spread out evenly before topping with the **Pie Crust**. Cover with the pie crust. It's OK to overlap the pieces so that you cover the entire top surface.

Bake for 20 to 25 minutes, until the pie crust is golden brown.

Remove from oven and let cool for at least 5 minutes before serving.

4. Serve and Enjoy

Portion the quiche onto plates and enjoy!

Quiche is traditionally baked in a pie pan, but we like a loaf pan or rectangular baker for this recipe because it matches the shape of the pie crust.

After you pour the egg mix, make sure the veggies are not all clumped up in one spot in the pan.

Letting the quiche cool down for a bit allows it to finish cooking and hold together for serving.