

# Upside-Down Chimichurri Quiche

The flaky, buttery pie crust is our favorite part of making a quiche. But the hassle of rolling and shaping the dough is too much work for a weeknight dinner. So we're baking the crust right on top and finishing it with our own Chimichurri Salsa. Inside is a pepper medley and three cheeses that make this an Argentinean-French mash-up we just love!

**40** Minutes to the Table

**25** Minutes Hands On

**1 Whisk** Super Easy

## Getting Organized

### EQUIPMENT

Loaf Pan Casserole Dish  
Mixing Bowl  
Large Skillet

### FROM YOUR PANTRY

Olive Oil (½ tbsp. per  
serving)  
Salt & Pepper

### 4 MEEZ CONTAINERS

Eggs and Cream  
Mexican Cheese  
Pepper Medley  
Chimichurri Salsa

## Make the Meal Your Own

### **Meez Family Favorite!**

It tastes great even without the salsa so if you have **picky eaters**, start them with a little bit and add more to taste.

## Good to Know

**Health snapshot per serving** – 880 Calories, 25g Protein, 62g Fat, 58g carbs, 28 Freestyle Points.

**Lighten Up snapshot per serving** – 670 Calories, 48g Fat, 41g carbs, 21 Freestyle 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, Half and Half, Pie Crust, Poblano Peppers, Cubanelle Peppers, Bell Peppers, Chihuahua Cheese, White Cheddar, Queso Fresco, Tomato, Corn, Red Onion, Garlic, Cilantro, White Wine Vinegar, Parsley, Crushed Red Pepper, Lime.

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### 1. Getting Organized

Preheat oven to 400 and coat a loaf pan (or casserole dish) with cooking spray or olive oil.

Drain off excess liquid and place the **Chimichurri Salsa** in a bowl. Add 1 Tbsp olive oil, mix well, and set aside.

### 2. Sauté the Veggies

Heat 1 Tbsp oil in a skillet over medium high heat. When the oil is hot, add the **Pepper Medley** and salt and pepper. Sauté for 2 to 3 minutes until the vegetables start to char. Transfer the cooked vegetables to the baking dish.

### 3. Make the Quiche

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

Pour the entire mixture over the cooked vegetables. Top with the **Pie Crust**, overlapping pieces as necessary to cover the entire top surface.

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

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

### 4. Serve and Enjoy

Serve the quiche topped with the chimichurri salsa. 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, use a spoon to make sure the veggies are not all clumped up in one spot in the pan.*

*Resist the temptation to eat right away. The quiche will continue cooking as it cools.*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**