

# SPRING TIME QUICHE *with St. Pete's Select® Blue Cheese*

## Ingredients

### Quiche:

10 Eggs

1 spring onion, thinly sliced

½ bunch broccolini

1/3 lb. mini potatoes, quartered

8 oz. mushrooms

1 spring garlic

1 cup of Prairie Farms Half & Half

1 tbsp. Dijon mustard

4 oz. St. Pete's Select, crumbled

1 package of store bought pie crust

### Mustard Vinaigrette:

1 tbsp. Dijon mustard

2 tbsp. rice vinegar

½ Cup EVOO

Salt

Pepper



## Directions

**Mustard Vinaigrette:** Mix together Dijon mustard, vinegar, salt and pepper to combine. Slowly whisk in EVOO. **Roasted Potatoes:** Preheat oven to 425°. Clean and quarter potatoes. Mix with 1-2 TBSP of olive or avocado oil. Roast for 40 minutes, or until golden brown and crispy. Let cool overnight or in the fridge for 1-2 hours. **Quiche:** Preheat the oven to 425°. In a non-stick pan, add a bit of olive oil or butter, and heat on medium heat. When the pan is hot, sauté the spring onions until translucent. Add the garlic to the pan, cook for two minutes. Add mushrooms and cook until browned and soft. Remove from the pan and let cool. Add a bit more oil to the pan and turn the heat to medium-high. When the oil is hot, add the broccolini. Sauté until bright green and slightly charred. Remove from the pan and let cool.

See reverse side for additional directions.

# SPRING TIME QUICHE *with St. Pete's Select® Blue Cheese*

## *Directions*

In a medium bowl, whisk the eggs and mustard. Add the cream and about 3 ounces of Blue cheese and whisk. Once the mushroom and onion mix is no longer hot, add it to the mix and combine. Fold in the roasted potatoes. Take chilled pie dough and roll out. Place it in the cast-iron pan and fold the excess dough around the edge and crimp for style. Add the egg mixture. Top with the broccolini and the remaining St. Pete's Select. Bake for about 40-45 minutes, until the crust is brown and the eggs are set (a knife inserted into the middle will come out clean). Let cool for about 15-20 minutes. Slice and serve alongside a spring salad with mustard vinaigrette.



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