

Blue Apron Add-ons

Pimento Cheese Toasts

with Cajun-Style Spices



2-4 SERVINGS | 10-20 MIN

-  4 slices Sourdough Pullman Bread
-  2 oz White Cheddar Cheese
-  1/4 cup Mayonnaise
-  1 oz Sweety Drop Peppers
-  2 oz Monterey Jack Cheese
-  1 Tbsp Cajun Spice Blend¹

1 Make the toasts

- Place an oven rack in the center of the oven; preheat to 450°F.
- Using a serrated knife, cut off and discard the crusts of the **bread**; cut diagonally into 4 equal-sized triangles.
- Place the **bread pieces** on a sheet pan; drizzle with **olive oil** and turn to coat.
- Toast in the oven 8 to 10 minutes, or until lightly browned.
- Remove from the oven.

2 Make the pimento cheese & serve your dish

- Meanwhile, grate the **cheddar** and **monterey jack** on the large side of a box grater.
- In a bowl, combine the **grated cheeses**, **mayonnaise**, **half the spice blend** (you will have extra), and **peppers**. Season with salt and pepper.
- Serve the **toasts** with the **pimento cheese** on the side. Top the toasts with the cheese as desired. Enjoy!

1. Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper

Tomato & Arugula Salad

with Parmesan & Baked Pita Chips



2-4 SERVINGS | 10-20 MIN

-  2 Pocketless Pitas
-  1 oz Castelvetro Olives
-  1 oz Dried Medjool Dates
-  1/4 cup Grated Parmesan Cheese
-  1 tsp Whole Dried Oregano
-  1 Red Onion
-  4 oz Grape Tomatoes
-  4 oz Arugula
-  1 Tbsp Red Wine Vinegar

1 Make the pita chips & roast the onion

- Place an oven rack in the center of the oven; preheat to 450°F. Line a sheet pan with foil.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges. Transfer to one side of the sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat.
- Cut each **pita** into 8 equal-sized wedges. Transfer the **pita wedges** to the other side of the sheet pan of **seasoned onion**. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Roast 9 to 11 minutes, or until the onion is tender and the pitas are lightly browned and slightly crispy. Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce. Halve the **tomatoes**. Pit and roughly chop the **olives** and **dates**. In a large bowl, combine the **tomatoes**, **chopped olives** and **dates**, and **vinegar**. Season with salt, pepper, and the **oregano**. Toss to combine.

3 Make the salad & serve your dish

- Just before serving, to the bowl of **dressed tomatoes**, **olives**, and **dates**, add the **arugula**, **toasted pita chips**, **roasted onion**, and a drizzle of **olive oil**. Toss to combine.
- Serve the **salad** garnished with the **cheese**. Enjoy!

Blue Apron Add-ons

Snickerdoodle Cookies

with Cardamom & Ginger



8 COOKIES | ⌚ 20-30 MIN: 26 MIN ACTIVE, 76 MIN INACTIVE

-  1 Pasture-Raised Egg
-  5 Tbsps Light Brown Sugar
-  ¼ cup Sugar
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  2 oz Butter
-  1 tsp Warming Spices¹

1 Make the dough

- Melt the **butter** in a large bowl in the microwave (or melt in a small pot on the stove, then transfer to a large bowl).
- Add the **brown sugar**, **all but 1 tablespoon of the granulated sugar**, and **egg**; whisk to thoroughly combine.
- Add the **flour** and **½ teaspoon of the baking powder** (you will have extra). Using a spatula, gently mix just until incorporated (be careful not to overmix).
- Cover the bowl with plastic wrap or transfer to an airtight container. Refrigerate 1 hour, or until firm.

2 Form & roll the cookies

- Place an oven rack in the center of the oven, then preheat to 375°F.
- Line a sheet pan with parchment paper.
- In a small bowl, combine the **remaining granulated sugar** and **warming spices**.
- Scoop about **2 tablespoons of the dough** into your hands; roll into a ball, then transfer to the bowl of **spiced sugar**. Toss to thoroughly coat.
- Transfer to the sheet pan.
- Repeat with the remaining dough, evenly spacing out the cookies on the sheet pan.

3 Bake the cookies & serve your dish

- Bake the **cookies** 10 to 14 minutes, or until the dough is set and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving. Enjoy!



1. Cinnamon, Ginger, Cardamom & Allspice

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