

Blue Apron

Add-ons

Creamy Harissa & Feta Dip

with Za'atar Pita Chips



2-4 SERVINGS | 10-15 MIN

- | | | | |
|--|--------------------------|---|---------------------------------|
|  | 2 Pocketless Pitas |  | ½ cup Plain Nonfat Greek Yogurt |
|  | 1 Tbsp Red Harissa Paste |  | 1 tsp Preserved Lemon Purée |
|  | 1 ½ oz Feta Cheese |  | ½ oz Sweet Drop Peppers |
| | |  | 1 Tbsp Za'atar Seasoning¹ |

1 Make the pita chips

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Cut each **pita** into 8 equal-sized wedges.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **za'atar**; turn to coat. Arrange in an even layer.
- Toast in the oven 7 to 9 minutes, or until slightly crispy.
- Remove from the oven.

2 Make the dip & serve your dish








- Meanwhile, in a medium bowl, combine the **yogurt, harissa, lemon purée, cheese** (crumbling before adding), and **2 tablespoons of olive oil**. Season with salt and pepper; stir to thoroughly combine.
- Make a small well in the center of the **dip**; garnish with the **peppers** and a drizzle of **olive oil**.
- Serve the **finished dip** with **pita chips** on the side. Enjoy!

Greek Salad

with Oregano-Lemon Dressing



2-4 SERVINGS | 10-15 MIN

- | | | | |
|---|---------------------|---|----------------------------|
|  | 1 Red Onion |  | 1 Lemon |
|  | 2 Persian Cucumbers |  | 1 ½ oz Feta Cheese |
|  | ½ lb Grape Tomatoes |  | 1 oz Pitted Niçoise Olives |
| | |  | 1 tsp Whole Dried Oregano |

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds.
- Halve, peel, and thinly slice the **onion**.
- Halve the **tomatoes**.
- Medium dice the **cucumbers**.

2 Make the salad & serve your dish

- To the bowl of **lemon juice**, add the **sliced onion, halved tomatoes, diced cucumbers, olives, oregano, cheese** (crumbling before adding), and **2 tablespoons of olive oil**. Season with salt and pepper. Toss to combine.
- Taste, then season with salt and pepper if desired. Enjoy!

1. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper

Blue Apron

Add-ons

Carrot Cornmeal Cake

with Mascarpone Maple Frosting



9 PIECES | ⌚ 95-105 MIN: 11 MIN ACTIVE, 88 MIN INACTIVE

-  2 Pasture-Raised Eggs
-  6 oz Carrots
-  1 cup Cornbread Mix
-  5 Tbsps Light Brown Sugar
-  1 ½ Tbsps Maple Syrup
-  1 oz Butter
-  ¼ cup Cream
-  ¼ cup Mascarpone Cheese
-  3 Tbsps Golden Raisins
-  1 tsp Quatre Épices¹

1 Prepare the carrots & mix the batter

- Place an oven rack in the center of the oven, then preheat to 350°F.
- Wash, dry, and peel the **carrots**; grate on the large side of a box grater.
- In a small pot, heat the **butter** on medium-high until melted (or melt in a large bowl in the microwave). Transfer to a large bowl.
- Add the **cornbread mix**, **eggs**, **cream**, **sugar**, and **quatre épices**. Stir to thoroughly combine. Add the **carrots** and **raisins** and gently fold until just combined.

2 Bake the cake

- Lightly grease an 8-inch by 8-inch baking dish.
- Transfer the **batter** to the baking dish and spread into an even layer.
- Bake 24 to 28 minutes, or until browned and a toothpick inserted into the middle comes out clean.
- Remove from the oven and let cool about 1 hour, or until room temperature.

3 Frost the cake & serve your dish

- Meanwhile, in a bowl, combine the **maple syrup** and **mascarpone**.
- Evenly top the **cooled cake** with the **frosting**. Slice into 9 equal-sized pieces. Enjoy!



1. White Pepper, Nutmeg, Ginger & Cloves

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