

Blue Apron

Add-ons

Truffle & Fontina Potato Cakes

with Scallions & Sour Cream



2-4 SERVINGS | 10-20 MIN

- | | | | |
|---|---------------------|---|---|
|  | ½ cup Biscuit Mix |  | 2 oz Fontina Cheese |
|  | ½ cup Potato Flakes |  | 2 Scallions |
|  | ¼ cup Sour Cream |  | ¼ tsp Truffle Zest Seasoning ¹ |

1 Prepare the ingredients

- Wash and dry the **scallions**; thinly slice, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.

2 Make the batter

- In a medium bowl, combine the **potato flakes, biscuit mix, grated cheese, truffle zest, sliced white bottoms of the scallions**, and **¾ cup of water**; season with salt and pepper.
- Set aside to let the batter rest at least 5 minutes.

3 Cook the potato cakes & serve your dish

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Working in batches if necessary, scoop the **batter** into the pan to make 12 equal-sized cakes, keeping them separate. Using the back of a spoon, gently flatten each cake into a 1- to 2-inch diameter. Cook 3 to 4 minutes per side, or until golden brown and cooked through.
- Serve the **cooked potato cakes** with the **sour cream**. Garnish with the **sliced green tops of the scallions**. Enjoy!








1. includes natural truffle flavor and black summer truffle

Sautéed Green Beans & Bell Pepper

with Almonds & Mint



2-4 SERVINGS | 10-20 MIN

- | | | | |
|---|--------------------------------------|---|---------------------------------|
|  | ¾ lb Green Beans |  | 2 Tbsps Red Wine Vinegar |
|  | 1 Red, Yellow, or Orange Bell Pepper |  | 2 Tbsps Sliced Roasted Almonds |
|  | 2 cloves Garlic |  | ¼ tsp Crushed Red Pepper Flakes |
|  | 1 bunch Mint | | |

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Cut off and discard the stems of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Cut off and discard any stem ends from the **green beans**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Pick the **mint** leaves off the stems.

2 Cook the vegetables & serve your dish

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced pepper** and **green beans** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **smashed garlic cloves** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened.
- Turn off the heat. Carefully stir in the **vinegar** until the vegetables are coated. Taste, then season with salt and pepper if desired. Discard the smashed garlic cloves.
- Serve the **cooked vegetables** garnished with the **almonds and mint leaves** (tearing just before adding). Enjoy!

Blue Apron Add-ons

Carrot Cornmeal Cakes

with Mascarpone Maple Frosting



6 SERVINGS | ⌚ 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 cakes

- Lightly grease 6 cupcake tins (or an 8-inch square baking dish).
- Evenly divide the **batter** among the cupcake tins (or transfer to the baking dish and spread into an even layer).
- Bake 20 to 24 minutes (cupcakes) or 24 to 28 minutes (baking dish), 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 cakes & serve your dish

- Meanwhile, in a bowl, combine the **maple syrup** and **mascarpone**.
- Evenly top the **cooled cakes** with the **frosting**. Enjoy!



1. White Pepper, Nutmeg, Ginger & Cloves

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