

Blue Apron

Add-ons

Snap Pea Crostini

with Preserved Lemon Yogurt & Mint



2-4 SERVINGS | 20-30 MIN

-  1 Small Baguette
-  4 oz Sugar Snap Peas
-  2 Scallions
-  1 bunch Mint
-  ½ cup Plain Nonfat Greek Yogurt
-  ¼ cup Grated Romano Cheese
-  1 tsp Preserved Lemon Purée

1 Prepare the ingredients

- Wash and dry the fresh produce. Pull off and discard the tough string that runs the length of each **snap pea** pod; halve on an angle. Thinly slice the **scallions**. Cut the **bread** crosswise into 8 equal-sized rounds. Pick the **mint** leaves off the stems.
- Combine the **yogurt** and **lemon purée** in a bowl; season with salt and pepper.

2 Cook the peas

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **halved peas** and **sliced scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and the peas are bright green.
- Transfer to a bowl. Wipe out the pan.

3 Toast the baguette & serve your dish

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **baguette slices** in an even layer. Toast 3 to 4 minutes per side, or until lightly browned. Transfer to a work surface.
- Evenly top each piece of **toasted baguette** with the **preserved lemon yogurt** and **cooked peas**. Garnish with the **cheese** and **mint leaves** (tearing just before adding). Enjoy!

Sautéed Zucchini & Asparagus

with Capers, Butter & Lemon



2-4 SERVINGS | 15-25 MIN

-  ¾ lb Asparagus
-  1 Zucchini
-  2 cloves Garlic
-  1 Lemon
-  1 bunch Mint
-  1 Tbsp Capers
-  1 oz Butter
-  ¼ tsp Crushed Red Pepper Flakes

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Cut the **zucchini** into ½-inch rounds. Peel and roughly chop **2 cloves of garlic**. Snap off and discard the tough, woody stem ends of the **asparagus**; cut on an angle into 2-inch pieces (keeping the pointed tips intact). Quarter and deseed the **lemon**. Pick the **mint** leaves off the stems.

2 Start the vegetables

- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the **zucchini rounds** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until browned.

3 Finish the vegetables & serve your dish

- Flip the **browned zucchini**, then add the **chopped garlic**, **capers**, **asparagus pieces**, 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 combined and softened.
- Turn off the heat; stir in the **juice of 2 lemon wedges**.
- Serve the **finished vegetables** garnished with the **mint leaves** (tearing just before adding). Serve the **remaining lemon wedges** on the side. Enjoy!

Blue Apron Add-ons

Brown Butter Skillet Cookie

with Chocolate Chips



8 PIECES | ⌚ 35-45 MIN: 9 MIN ACTIVE, 31 MIN INACTIVE

-  1 Pasture-Raised Egg
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  ¼ cup Sugar
-  5 Tbsps Light Brown Sugar
-  2 oz Butter
-  2 oz Semi-Sweet Chocolate Chips

1 Brown the butter

- Place an oven rack in the center of the oven, then preheat to 350°F.
- In a small pan (cast iron or oven-safe, if you have one), heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted). Turn off the heat.
- Reserving the pan, transfer to a large bowl and set aside to cool at least 2 minutes.

2 Make the dough

- In a separate bowl, whisk together the **flour**, ½ teaspoon of the **baking powder** (you will have extra), and a **pinch of salt**.
- To the bowl of **brown butter**, add the **granulated sugar**, **brown sugar**, and **egg**. Whisk to combine.
- Add the **flour mixture** and mix until just incorporated.
- Fold in the **chocolate chips**.

3 Bake the cookie & serve your dish

- Transfer the **dough** to the reserved pan (if your pan is not oven-safe, transfer to a greased 8-inch square baking dish). Spread into an even layer.
- Bake 20 to 24 minutes, or until the dough is set and cooked through.
- Remove from the oven and let stand at least 5 minutes before serving. Enjoy!



To view full nutrition information for these recipes, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety. This statement applies to all recipes.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).