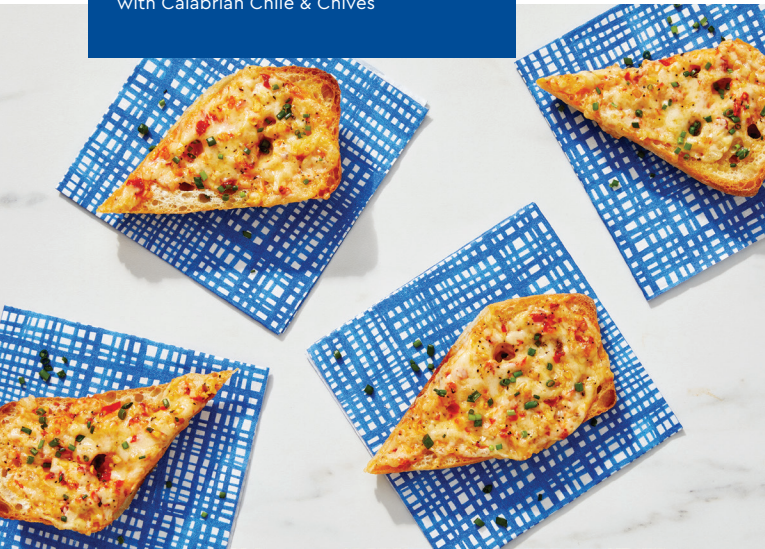


Blue Apron

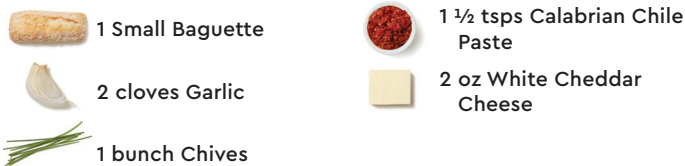
Add-ons

Cheesy Garlic Bread

with Calabrian Chile & Chives



2-4 SERVINGS | ⌚ 20-30 MIN



1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **chives**, then thinly slice.
- Halve the **baguette** lengthwise.
- Grate the **cheese** on the large side of a box grater.
- Peel and finely chop **2 cloves of garlic**.
- In a bowl, combine the **grated cheese**, **chopped garlic**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper, stir to combine.

2 Assemble & bake the cheesy bread

- Line a sheet pan with foil.
- Transfer the **halved bread**, cut side up, to the foil. Evenly top with the **cheese mixture** and a drizzle of **olive oil**.
- Bake 9 to 11 minutes, or until the cheese is melted and the bread is lightly toasted.
- Transfer to a cutting board.

3 Finish & serve your dish

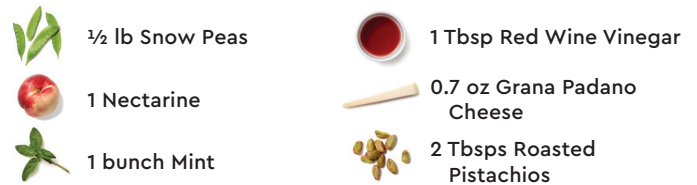
- When cool enough to handle, halve the **baked bread** on an angle.
- Serve the **finished bread** garnished with the **sliced chives**. Enjoy!

Snow Pea & Nectarine Salad

with Grana Padano & Pistachios



2-4 SERVINGS | ⌚ 10-20 MIN



1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high. Wash and dry the fresh produce.
- Pick the **mint** leaves off the stems. In a large bowl, combine the **vinegar**, **half the mint leaves** (tearing just before adding), and **1 tablespoon of olive oil**. Stir to combine.
- Halve and pit the **nectarine**; cut lengthwise into $\frac{1}{4}$ -inch-thick pieces. Transfer to the bowl of **mint-vinegar mixture**. Season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Roughly chop the **pistachios**.

2 Blanch the snow peas & make the salad

- Fill a medium bowl with ice water; add a **pinch of salt**. Set aside.
- Add the **snow peas** to the pot of boiling water. Cook 1 to 3 minutes, or until bright green and slightly tender. Drain the peas and immediately transfer to the bowl of ice water; let stand until cool.
- Once cooled, drain thoroughly; pat dry with paper towels. Transfer to the bowl of **marinated nectarine**. Season with salt and pepper; toss to combine.

3 Serve your dish

- Serve the **salad** garnished with the **chopped pistachios**, **remaining mint leaves** (tearing just before adding), and **cheese** (crumbling before adding). 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!



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