

# Blue Apron Add-ons

## Garlic Herb Bread

with Parmesan Cheese



2-4 SERVINGS | ⌚ 15-25 MIN



### 1 Prepare the ingredients & make the compound butter

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Remove the **spreadable butter** from the refrigerator to soften.
- Wash and dry the **parsley**; finely chop the leaves and stems.
- Halve the **baguette** lengthwise.
- In a bowl, combine the **softened butter** (kneading the packet before opening), **all but a pinch of the chopped parsley**, and **all but a pinch of the cheese**. Using a fork, mash until thoroughly combined.

### 2 Toast the bread & serve your dish

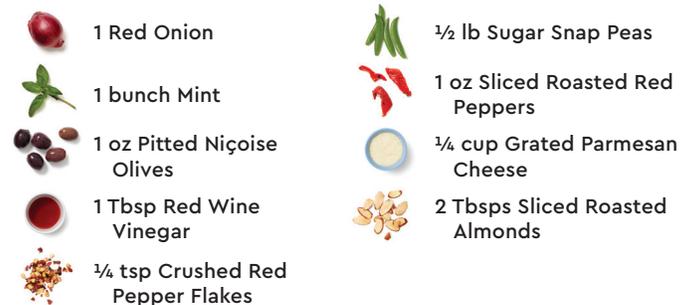
- Line a sheet pan with foil.
- Place the **halved baguette** on the foil, cut side up. Evenly top with the **compound butter**.
- Toast in the oven 7 to 9 minutes, or until lightly browned and the edges are crispy.
- Transfer to a cutting board. Cut each half into 4 equal-sized pieces.
- Serve the **finished bread** garnished with the **remaining cheese** and **remaining chopped parsley**. Enjoy!

## Sugar Snap Pea & Red Onion Salad

with Mint & Almonds



2-4 SERVINGS | ⌚ 15-25 MIN



### 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Pull off and discard the tough string that runs the length of each **snap pea** pod.
- Roughly chop the **peppers**.
- Pick the **mint** leaves off the stems.

### 2 Cook the vegetables & serve your dish

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot. Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the **prepared peas** 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 softened.
- Turn off the heat. Stir in the **vinegar, olives**, and **chopped peppers**. Taste, then season with salt and pepper if desired.
- Serve the **cooked vegetables** garnished with the **cheese, mint leaves** (tearing just before adding), **almonds**, and a drizzle of **olive oil**. 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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