

# Blue Apron Add-ons



BLUE APRON  
x  
Chef  
Sam Kass

## Garlic Knots

with Parsley & Parmesan



2-4 SERVINGS | 15-25 MIN



16 oz Pizza Dough



1 bunch Parsley



1/4 cup Grated  
Parmesan Cheese



1 oz Garlic & Herb  
Spreadable Butter

### 1 Make the garlic knots

- Remove the **dough** from the refrigerator to bring to room temperature.
- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Lightly oil a sheet pan.
- Cut the **dough** into 8 equal-sized pieces.
- On a work surface, using your hands, gently roll each piece into a 6-inch log (if the dough is resistant, let rest 5 minutes). Carefully tie each log into a large knot.
- Transfer to the oiled sheet pan. Arrange in an even layer.
- Bake 13 to 15 minutes, or until lightly browned and cooked through.
- Transfer to a large bowl; add the **softened butter**. Season with salt and pepper; toss to coat.

### 2 Finish & serve your dish

- Meanwhile, wash and dry the **parsley**; roughly chop the leaves and stems.
- Serve the **garlic knots** topped with the **chopped parsley** and **cheese**. Enjoy!

## Roasted Broccoli & Radish Salad

with Salsa Verde & Parmesan



2-4 SERVINGS | 25-35 MIN



1 lb Broccoli



3 oz Radishes



1 oz Pickled Peppadew  
Peppers



1 Lemon



1/4 cup Grated  
Parmesan Cheese



1/3 cup Salsa Verde



2 Tbsps Sliced Roasted  
Almonds



1/4 tsp Crushed Red  
Pepper Flakes

### 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- Quarter the **radishes** lengthwise.
- Roughly chop the **peppers**.
- Using a zester or the small side of a box grater, zest the **lemon** to get 1 teaspoon. Halve the lemon crosswise; remove the seeds.
- In a bowl, combine the **lemon zest**, **cheese**, and **almonds**.

### 2 Roast the vegetables & serve your dish

- Place the **broccoli florets** and **quartered radishes** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and **as much of the red pepper flakes as you'd like**. Add the **lemon halves**, cut side down, to the sheet pan.
- Roast 14 to 16 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Transfer the **roasted vegetables** to a large bowl. Add the **salsa verde**, **chopped peppers**, and the **juice of 1 roasted lemon half**.
- Serve the **finished vegetables** garnished with the **almond-cheese mixture**. Serve the **remaining roasted lemon half** on the side, if you'd like. Enjoy!



# Blue Apron Add-ons

## Black & White Cookies

with Lemon Zest



6 COOKIES | ⌚ 35-45 MIN: 15 MIN ACTIVE, 95 MIN INACTIVE

-  2 oz Semi-Sweet Chocolate Chips
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  5 Tbsps Light Brown Sugar
-  1 cup Powdered Sugar
-  2 oz Butter
-  ¼ cup Cream
-  ½ cup Sour Cream
-  1 Lemon

### 1 Make the dough

- Preheat the oven to 350°F. Wash and dry the **lemon**. Using a zester or the small side of a box grater, zest the lemon to get 2 teaspoons.
- In a large bowl, whisk together the **flour**, ½ **teaspoon of the baking powder** (you will have extra), and a **pinch of salt**.
- Meanwhile, melt the **butter** in a medium bowl in the microwave (or melt in a small pot on the stove, then transfer to a medium bowl). Add the **brown sugar**, **sour cream**, **lemon zest**, and ½ **cup of the powdered sugar**. Whisk to combine.
- Transfer to the bowl of **flour mixture**; stir to thoroughly combine.

### 2 Form & bake the cookies

- Line a sheet pan with parchment paper (or foil). Spoon the **dough** into six equal-sized portions onto the sheet pan, spacing them out evenly. Wet your fingers with water, then gently press the top of the dough to form a 3-inch-wide disk.
- Bake 20 to 24 minutes, or until lightly browned and cooked through. Remove from the oven. Let cool about 1 hour, or until room temperature. (For quicker results, carefully transfer the cookies to a wire cooling rack.)

### 3 Frost the cookies & serve your dish

- In a small bowl, combine the **remaining powdered sugar**, **half the cream**, and a **pinch of salt**. Whisk to thoroughly combine.
- In a separate bowl, combine the **chocolate chips**, **remaining cream**, and a **pinch of salt**. Working in 30 second increments, microwave on high, stirring in between, until melted and smooth.
- Place the **cooled cookies** on a work surface and flip them over so the flat side is facing up. Using a small spoon, coat one half of each cookie with the **white frosting**; spread into an even layer. Repeat with the **chocolate frosting** on the other half of each cookie.
- Let set about 10 minutes, or until firm. Enjoy!



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