

# Blue Apron

## Add-ons



BLUE APRON  
x  
Chef  
Sam Kass

### Corn on the Cob

with Gochujang Mayo & Sesame Seeds



2-4 SERVINGS | ⌚ 5-15 MIN



#### 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove any husks and silks from the **corn**.
- Thinly slice the **chives**.
- In a bowl, combine the **mayonnaise** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine.

#### 2 Cook the corn & serve your dish

- Add the **corn cobs** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- Drain thoroughly and pat dry with paper towels.
- Serve the **cooked corn** topped with the **gochujang mayo**, **sliced chives**, and **sesame seeds**. Enjoy!

### Ricotta & Spicy Zucchini Crostini

with Pistachios & Mint



2-4 SERVINGS | ⌚ 30-40 MIN



#### 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Medium dice the **zucchini**. Peel **2 cloves of garlic**; keeping 1 clove whole, roughly chop the other clove. Slice the **bread** into 8 rounds. Roughly chop the **pistachios**. Pick the **mint** leaves off the stems.
- In a bowl, combine the **ricotta** and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.

#### 2 Cook & dress the zucchini

- In a medium bowl, combine the **vinegar**, **1 tablespoon of olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot. Add the **diced zucchini** in an even layer. Cook, without stirring, 1 to 2 minutes, or until browned. Add the **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to the bowl of **spicy dressing**; toss to coat. Wipe out the pan.

#### 3 Toast the bread & serve your dish

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot. Add the **sliced bread**. Toast 3 to 4 minutes per side, or until lightly browned. Transfer to a work surface. When cool enough to handle, rub one side of each slice with the **whole garlic clove**; discard the clove.
- Serve the **toasted bread** topped with the **seasoned ricotta** and **dressed zucchini**. Garnish with the **chopped pistachios** and **mint leaves** (tearing just before adding). Enjoy!



# Blue Apron Add-ons

## Chocolate Coconut Custard

with Coconut Chips



6 SERVINGS | ⌚ 10-20 MIN: 15 MIN ACTIVE, 120 MIN INACTIVE

-  2 Pasture-Raised Eggs
-  6 oz Semi-Sweet Chocolate Chips
-  2 oz Sweetened Toasted Coconut Chips
-  1 13.5-oz can Light Coconut Milk
-  ¼ cup Cream
-  ¼ cup Cornstarch
-  1 cup Powdered Sugar

### 1 Start the custard

- In a small pot, combine the **coconut milk** and **cream**. Cook on high 3 to 4 minutes, or until just beginning to simmer.

### 2 Temper the eggs

- Meanwhile, in a large, heatproof bowl, combine the **eggs**, **cornstarch**, **half the powdered sugar** (you will have extra), and **a pinch of salt**; whisk until smooth.
- Slowly whisk the **heated coconut mixture** into the **beaten egg mixture**, then return to the pot.

### 3 Finish the custard

- Cook on medium, whisking constantly, 3 to 4 minutes, or until thickened to a pudding-like consistency.
- Turn off the heat. Add the **chocolate chips**; stir until melted and thoroughly combined.

### 3 Assemble & serve your dish

- Divide **half the custard** among 6 glasses or jars (or transfer to a large serving dish). Evenly top with **half the coconut chips**.
- Repeat with the **remaining custard**, then cover with plastic wrap (making sure the plastic touches the custard to prevent a film from forming).
- Refrigerate about 2 hours, or until set and chilled.
- Serve the **finished custard** garnished with the **remaining coconut chips**. Enjoy!



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