

# Blue Apron

## Add-ons










BLUE APRON  
x  
Chef  
Sam Kass

### Sour Cream & Onion Dip

with Pita Chips



2-4 SERVINGS | 10-20 MIN

- |  |                    |   |  |
|--|--------------------|---|--|
|   | 2 Pocketless Pitas |   | 2 oz Balsamic-Marinated Cipolline Onions       |
|  | 1 bunch Chives     |  | ¼ cup Grated Parmesan Cheese                   |
|  | 1 Shallot          |  | 1 Tbsp Weeknight Hero Spice Blend <sup>1</sup> |
|  | ½ cup Sour Cream   |   |  |

#### 1 Make the pita chips

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Cut each **pita** into 6 equal-sized wedges.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat and arrange in an even layer.
- Toast in the oven 7 to 9 minutes, or until lightly browned. Remove from the oven.

#### 2 Make the dip & serve your dish

- Meanwhile, wash, dry, and thinly slice the **chives**.
- Peel the **shallot**; finely chop to get 2 tablespoons (you may have extra).
- Roughly chop the **onions**.
- In a bowl, combine the **sour cream**, **sliced chives**, **chopped shallot**, **chopped onions**, **cheese**, and **remaining spice blend**. Taste, then season with salt and pepper if desired.
- Serve the **dip** with the **pita chips**. Garnish the dip with a drizzle of **olive oil**. Enjoy!



1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

### White Bean & Spinach Salad

with Feta & Lemon



2-4 SERVINGS | 15-25 MIN

- |   |                                 |   |                    |
|---|---------------------------------|---|--------------------|
|   | 1 15.5-oz can Cannellini Beans  |   | 3 oz Baby Spinach  |
|  | 1 Red Onion                     |  | 2 cloves Garlic    |
|  | 1 oz Sliced Roasted Red Peppers |  | 1 Lemon            |
|  | 1 bunch Oregano                 |  | 1 ½ oz Feta Cheese |
|  | ¼ tsp Crushed Red Pepper Flakes |   |                    |

#### 1 Prepare the ingredients

- Wash and dry the fresh produce. Halve, peel, and small dice the **onion**. Peel and roughly chop **2 cloves of garlic**. Pick the **oregano** leaves off the stems. Drain and rinse the **beans**. Roughly chop the **peppers**. Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.

#### 2 Make the salad & 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 **diced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **chopped garlic**, **oregano leaves**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until combined. Add the **drained beans** and **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is slightly wilted.
- Transfer to a large bowl. Add the **cheese** (crumbling before adding), **chopped peppers**, **lemon juice**, and **2 tablespoons of olive oil**; stir to combine.
- Taste, then season with salt and pepper if desired. 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, place the **butter** in a medium bowl. Microwave on high 1 to 2 minutes, or until melted (or melt in a small pot on the stove). 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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