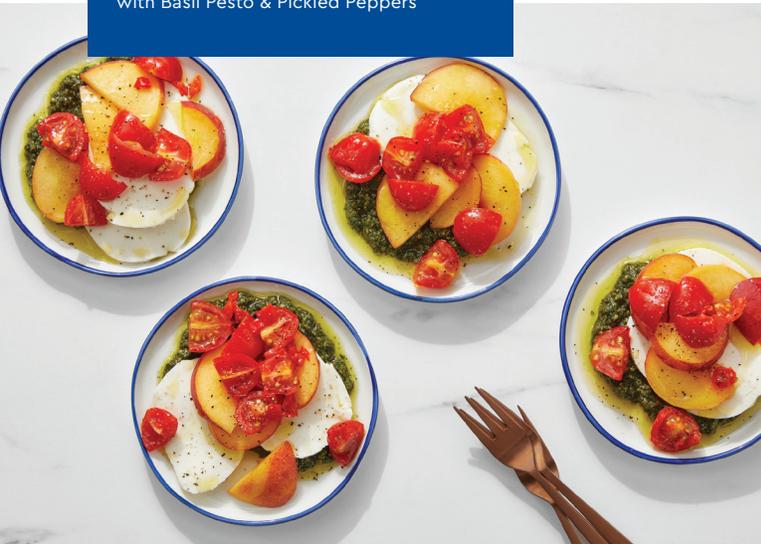


# Blue Apron

## Add-ons

### Peach Caprese Salad

with Basil Pesto & Pickled Peppers



2-4 SERVINGS | ⌚ 15-25 MIN



#### 1 Prepare the ingredients & marinate the tomatoes

- Wash and dry the fresh produce.
- Quarter the **tomatoes**.
- Roughly chop the **peppers**.
- In a bowl, combine the **quartered tomatoes, vinegar, chopped peppers, and 1 tablespoon of olive oil**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Thinly slice the **mozzarella**.
- Halve, pit, and thinly slice the **peach**.

#### 2 Serve your dish

- On serving plates, spread the **pesto** into an even layer.
- Serve the **pesto** topped with the **sliced mozzarella, sliced peach, and marinated tomatoes**. Drizzle with **olive oil** and season with salt and pepper. Enjoy!

### Spicy Green Beans & Shishito Peppers

with Ginger & Peanuts



2-4 SERVINGS | ⌚ 15-25 MIN



#### 1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- Roughly chop the **peanuts**.
- Cut off the stems of the **peppers**; cut crosswise into 1/4-inch pieces. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **honey** (kneading the packet before opening), **2 teaspoons of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.

#### 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 **green beans, chopped ginger, and pepper pieces**; season with salt and pepper. Cook, stirring frequently, 6 to 8 minutes, or until lightly browned and softened. Turn off the heat.
- Serve the **cooked vegetables** drizzled with the **sauce**. Garnish with the **chopped peanuts and furikake**. Enjoy!

# Blue Apron Add-ons

## Spiced Peach Crumble

with Honey-Whipped Mascarpone



4 SERVINGS | ⌚ 30-40 MIN: 14 MIN ACTIVE, 30 MIN INACTIVE

-  2 Peaches
-  1 Lemon
-  2 oz Butter
-  ¼ cup Mascarpone Cheese
-  4 tps Honey
-  ⅔ cup All-Purpose Flour
-  ¼ cup Sugar
-  1 Tbsp Light Brown Sugar
-  1 tsp Quatre Épices<sup>1</sup>

### 1 Prepare the ingredients & macerate the peaches

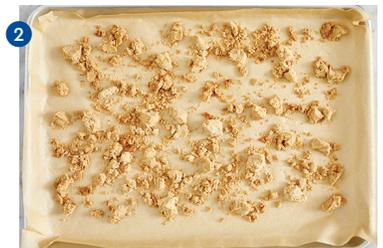
- Place an oven rack in the center of the oven, then preheat to 375°F.
- Wash and dry the fresh produce.
- Small dice the **butter**; place in the freezer for 5 minutes.
- Halve the **lemon** crosswise; squeeze the juice into a medium bowl, straining out the seeds.
- Halve, pit, and thinly slice the **peaches**.
- To the bowl of **lemon juice**, add the **sliced peaches**, **half the honey**, and a **pinch of salt**. Toss to coat. Set aside to macerate, stirring occasionally, at least 10 minutes.

### 2 Mix & bake the crumble

- Meanwhile, line a sheet pan with parchment paper.
- In a medium bowl, combine the **flour**, **granulated sugar**, **brown sugar**, **quatre épices**, and a **pinch of salt**. Stir to thoroughly combine.
- Add the **chilled butter** and ½ **tablespoon of olive oil**. Using your fingers, gently work the butter and olive oil into the dry ingredients until large crumbs are formed.
- Transfer to the sheet pan and arrange in an even layer.
- Bake, rotating the sheet pan halfway through, 12 to 14 minutes, or until golden brown.
- Remove from the oven and let cool completely, about 10 minutes.

### 3 Whip the mascarpone & serve your dish

- Meanwhile, in a bowl, combine the **mascarpone** and **remaining honey**. Whisk to thoroughly combine.
- Serve the **macerated peaches** (including any liquid) topped with the **baked crumble** and **whipped mascarpone**. Enjoy!



1. White Pepper, Nutmeg, Ginger & Cloves

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