

# Blue Apron

## Add-ons

### Toasted Curry Pita Chips

with Spicy Mango Chutney Dip



2-4 SERVINGS | ⌚ 10-20 MIN

-  2 Pocketless Pitas
-  2 Tbsps Mango Chutney
-  2 tpsps Vadouvan Curry Powder
-  ½ cup Plain Nonfat Greek Yogurt
-  ¼ tsp Crushed Red Pepper Flakes

#### 1 Make the pita chips

• **STOVE:** Place an oven rack in the center of the oven; preheat to 450°F. Cut each **pita** into 8 equal-sized wedges. Transfer to a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **curry powder**; turn to coat. Arrange in an even layer. Toast in the oven 7 to 9 minutes, or until slightly crispy. Remove from the oven.

• **GRILL:** Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates. Place the **pitas** on a work surface; drizzle with **olive oil** and season on both sides with salt, pepper, and the **curry powder**. Toast on the grill 1 to 2 minutes per side, or until lightly browned. Transfer to a cutting board; cut each pita into 8 equal-sized wedges.

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

- Meanwhile, in a medium bowl, combine the **yogurt**, **mango chutney**, 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; stir to thoroughly combine.
- Serve the **finished dip** with the **pita chips** on the side. Enjoy!

### Grilled Zucchini & Crispy Onions

with Lime Sour Cream & Cotija Cheese



2-4 SERVINGS | ⌚ 15-25 MIN

-  2 Zucchini
-  1 clove Garlic
-  ½ cup Sour Cream
-  1 Tbsp Mexican Spice Blend<sup>1</sup>
-  1 Lime
-  2 Tbsps Grated Cotija Cheese
-  ⅓ cup Crispy Onions

#### 1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Quarter the **zucchini** lengthwise.
- Peel **1 clove of garlic**; using a zester or small side of a box grater, finely grate into a paste.
- Quarter the **lime**.
- In a bowl, combine the **sour cream**, the **juice of 2 lime wedges**, **half the cheese**, and **as much of the garlic paste as you'd like**; season with salt and pepper.

#### 2 Grill the zucchini & serve your dish

- Place the **quartered zucchini** in a bowl; drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**.
- Grill 3 to 5 minutes per side, or until charred and softened.
- Serve the **grilled zucchini** topped with the **lime sour cream**, **remaining cheese**, **crispy onions**, and a **pinch of the remaining spice blend** (you will have extra). Serve the **remaining lime wedges** on the side. Enjoy!

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

# 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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