

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients

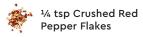


SWAPPED FOR:











4 oz Orzo Pasta



2 cloves Garlic



1 1/2 Tbsps Golden Raisins



1 Tbsp Verjus Blanc



1 Zucchini



4 oz Grape Tomatoes



2 Scallions



2 Tbsps Mascarpone Cheese



wine that has this symbol

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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

^{*}Ingredients may be replaced and quantities may vary.

1) Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the tomatoes; place in a bowl and season with salt and pepper.
- Small dice the zucchini.
- · Peel and roughly chop 2 cloves of garlic.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.

2 Cook the pasta

- Add the pasta to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender. Turn off the heat.
- · Drain thoroughly and return to the pot. Cover to keep warm.



Make the tomato jam

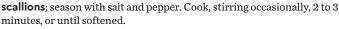
- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned tomatoes, 1/4 cup of water (carefully, as the liquid may splatter), and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be.



- Cook, stirring occasionally and pressing down on the tomatoes with the back of a spoon, 4 to 5 minutes, or until softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Cook the zucchini

- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the diced zucchini in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- · Add the chopped garlic and sliced white bottoms of the





Step 4 continued:

- Add the verius (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to the pot of cooked pasta; add a drizzle of olive oil and stir to combine. Cover to keep warm.
- · Wipe out the pan.

5 Cook the chicken

- Pat the chicken dry with paper towels: season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- · Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.

CUSTOMIZED STEP 5 If you chose Salmon

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat 2 teaspoons of olive oil on medium until hot.
- Add the seasoned fish, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until lightly browned.
- Flip and cook 2 to 4 minutes, or until browned and cooked through.* Turn off the heat.

6 Finish the pasta & serve your dish

- To the pot of cooked pasta and zucchini, add the mascarpone, raisins, and capers; stir to combine. Taste, then season with salt and pepper if desired.
- Slice the cooked chicken crosswise.
- · Serve the finished pasta topped with the sliced chicken and



tomato jam. Garnish with the sliced green tops of the scallions. Enjoy!

CUSTOMIZED STEP 6 If you chose Salmon

- Finish the pasta as directed in Step 6.
- Serve the finished pasta topped with the cooked fish and tomato jam. Garnish with the sliced green tops of the scallions. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for fish.



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.