

Blue Apron

Add-ons

Parmesan Pita Chips

with Creamy Basil Pesto Dip



2-4 SERVINGS | ⌚ 10-20 MIN



2 Pocketless Pitas



¼ cup Grated Parmesan Cheese



⅓ cup Basil Pesto



½ cup Plain Nonfat Greek Yogurt

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 and pepper. 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 and evenly top with the **cheese**.

2 Make the dip & serve your dish

- Meanwhile, in a bowl, combine the **yogurt** and **pesto**. Taste, then season with salt and pepper if desired. Drizzle with **olive oil**.
- Serve the **pita chips** with the **dip**. Enjoy!

Grilled Corn on the Cob

with BBQ-Honey Butter



2-4 SERVINGS | ⌚ 5-15 MIN



4 ears of Corn



2 oz Butter



¼ cup Grated Parmesan Cheese



1 Tbsp Honey



1 Tbsp Barbecue Spice Blend¹

1 Prepare the corn & make the honey butter

- Remove the **butter** and **honey** from the refrigerator to bring to room temperature.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Remove any husks and silks from the **corn**; wash and dry the cobs.
- In a bowl, combine the **butter**, **honey** (kneading the packet before opening) and **spice blend**; season with salt and pepper. Using a fork, mash until thoroughly combined.

2 Grill the corn & serve your dish

- Grill the **prepared corn**, turning occasionally, 9 to 10 minutes, or until charred and tender.
- Transfer to a serving dish. Evenly coat the **grilled corn** with the **honey butter**.
- Serve the **finished corn** garnished with the **cheese**. Enjoy!

1. Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder & Light Brown Sugar

Blue Apron Add-ons

Chocolate Brownies

with Peanut Butter & Cherry Swirl



9 PIECES | ⌚ 35-45 MIN: 10 MIN ACTIVE, 35 MIN INACTIVE

-  6 oz Semi-Sweet Chocolate Chips
-  1 Tbsp Smooth Peanut Butter Spread
-  1 Pasture-Raised Egg
-  2 oz Butter
-  2 Tbsps Mascarpone Cheese
-  2/3 cup All-Purpose Flour
-  1 cup Powdered Sugar
-  2 Tbsps Sour Cherry Spread

1 Make the batter

- Place an oven rack in the center of the oven, then preheat to 350°F.
- Lightly grease an 8-inch square (or 11-inch by 6-inch) baking dish.
- In a medium bowl, combine the **chocolate chips** and **butter**. Working in 30 second increments, microwave on high, stirring in between, until melted and combined.
- Add the **powdered sugar**, **egg**, **2 tablespoons of neutral oil** (or olive oil), and a **pinch of salt**; whisk to combine. Gently fold in the **flour**.
- Transfer to the prepared baking dish and spread into an even layer (the batter will be thick).

2 Top the batter

- In a bowl, combine the **peanut butter spread**, **mascarpone**, and **2 teaspoons of warm water**.
- In a separate bowl, combine the **sour cherry spread** and **1 teaspoon of warm water**.
- Use a spoon to make small dollops of the **peanut-mascarpone mixture** all over the **brownie batter**. Repeat with the **cherry spread mixture** in the open spaces.
- Using a butter knife, swirl the mixtures through the brownie batter and each other, creating a marbled look.

3 Bake the brownies & serve your dish

- Bake the **brownies** 25 to 29 minutes, or until set and cooked through (a toothpick inserted into the middle should come out with a few moist crumbs).
- Remove from the oven and let stand at least 10 minutes before serving. Enjoy!



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