

Blue Apron

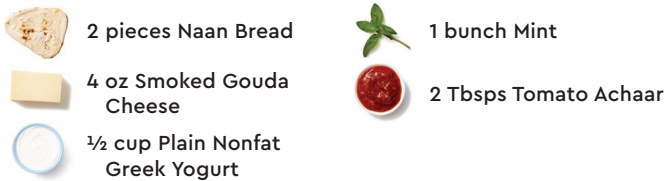
Add-ons

Cheesy Naan

with Achaar Yogurt



2-4 SERVINGS | 15-25 MIN



1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **tomato achaar** and **yogurt**. Season with salt and pepper.
- Wash and dry the **mint**; pick the leaves off the stems.

2 Make the cheesy naan & serve your dish

- Line a sheet pan with foil.
- Place the **naan** on the foil. Evenly top with the **grated cheese**.
- Bake 8 to 10 minutes, or until lightly browned and the cheese is melted.
- Transfer to a cutting board. When cool enough to handle, cut into equal-sized wedges.
- Serve the **cheesy naan** with the **achaar yogurt**. Garnish the naan with the **mint leaves** (tearing just before adding). Enjoy!

Grilled Corn on the Cob

with Togarashi-Ginger Butter



2-4 SERVINGS | 10-20 MIN



1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Remove any husks and silks from the **corn**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel the **ginger**; using a zester or the small side of a box grater, finely grate to get 1 teaspoon (you may have extra).
- In a bowl, combine the **softened butter**, **sliced white bottoms of the scallions**, **grated ginger**, and **half the togarashi** (you will have extra). Season with salt and pepper; using a fork, mash to thoroughly combine.

2 Grill the corn & serve your dish

- Grill the **corn cobs**, turning occasionally, 9 to 10 minutes, or until charred and tender. Transfer to a serving dish.
- Serve the **grilled corn** topped with the **togarashi-ginger butter** and **sliced green tops of the scallions**. Enjoy!

1. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

Blue Apron Add-ons

Almond Cornbread Cake

with Lemon Glaze



9 PIECES | ⌚ 25-35 MIN: 10 MIN ACTIVE, 80 MIN INACTIVE

-  2 Pasture-Raised Eggs
-  1 Lemon
-  ½ cup Cornbread Mix
-  ½ cup Part-Skim Ricotta Cheese
-  2 oz Butter
-  1 cup Almond Flour
-  5 Tbsps Light Brown Sugar
-  1 cup Powdered Sugar

1 Make the batter

- Place an oven rack in the center of the oven, then preheat 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 small pan, heat the **butter** on medium-high until melted (or melt in a medium bowl in the microwave).
- Transfer to a medium bowl. Add the **eggs**, **ricotta**, **brown sugar**, and **lemon zest**. Whisk to thoroughly combine.
- Add the **almond flour** and **cornbread mix**; whisk to incorporate.

2 Bake the cake

- Lightly grease an 8-inch square (or 11-inch by 6-inch) baking dish.
- Transfer the **batter** to the baking dish; spread into an even layer.
- Bake, rotating the baking dish halfway through, 18 to 22 minutes (for 8-inch) or 20 to 24 minutes (for 11- by 6-inch), or until the cake is set and a toothpick inserted into the middle comes out clean.
- Remove from the oven and let cool about 1 hour, or until room temperature (for quicker cooling, place in the refrigerator).

3 Make the glaze & serve your dish

- Meanwhile, quarter and deseed the **lemon**.
- In a bowl, combine the **powdered sugar**, the **juice of 2 lemon wedges** (you will have extra), and **1 teaspoon of water**. Whisk to combine (if the glaze seems too thick, gradually add 1 teaspoon of water at a time to achieve your desired consistency).
- Top the **cooled cake** with the **glaze** and spread into an even layer; cut into 9 equal-sized pieces. Enjoy!



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