

Blue Apron

Add-ons

Jalapeño Garlic Bread

with Cheddar Cheese



2-4 SERVINGS | ⌚ 15-25 MIN



1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **rolls** lengthwise.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **softened butter**, **chopped garlic**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Using a fork, mash until thoroughly combined.

2 Make the garlic bread & serve your dish

- Place the **halved rolls** on a sheet pan, cut side up. Evenly top with the **jalapeño-garlic butter** and **grated cheese**.
- Toast in the oven 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Transfer to a cutting board. Carefully cut each half into 4 equal-sized pieces. Enjoy!

Smoked Gouda Mashed Potatoes

with Scallions



2-4 SERVINGS | ⌚ 20-30 MIN



1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green hollow tops.
- Grate the **cheese** on the large side of a box grater.

2 Make the mashed potatoes & serve your dish

- Add the **diced potatoes** to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **sliced white bottoms of the scallions**, **cream**, **butter**, **grated cheese**, and **1 tablespoon of olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.
- Serve the **mashed potatoes** garnished with the **sliced green tops of the scallions**. Enjoy!

Blue Apron Add-ons

Biscuit Apple Cobbler

with Cinnamon & Cardamom



4 SERVINGS | ⌚ 40-50 MIN: 16 MIN ACTIVE, 30 MIN INACTIVE

-  2 Apples
-  1 oz Butter
-  ¼ cup Sugar
-  5 Tbsps Light Brown Sugar
-  ¼ cup Cornstarch
-  1 cup Biscuit Mix
-  1 tsp Warming Spices¹

1 Prepare the apples & make the filling

- Place an oven rack in the center of the oven; preheat to 375°F.
- Wash and dry the **apples**; medium dice, discarding the cores.
- In a medium pan (nonstick, if you have one), heat the **butter** on medium until melted.
- Add the **diced apples** and **brown sugar**. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.
- Add the **warming spices** and **1 tablespoon of the cornstarch** (you will have extra). Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined and the liquid is slightly thickened.
- Turn off the heat.

2 Make the biscuit topping

- In a bowl, combine the **biscuit mix**, **granulated sugar**, and **¼ cup of water**. Stir to thoroughly combine.

3 Assemble the cobbler

- Transfer the **filling** to four small ramekins (or an 8-inch square baking dish). Evenly top with the **biscuit topping**.

4 Bake the cobbler & serve your dish

- Bake the **cobbler** 15 to 20 minutes (ramekins) or 20 to 25 minutes (baking dish), or until the topping is golden brown and cooked through.
- Remove from the oven and let stand at least 5 minutes before serving. Enjoy!



1. Cinnamon, Ginger, Cardamom & Allspice

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