Blue Apron Add-ons



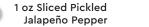






2 Sandwich Rolls







1 oz Butter



2 cloves Garlic



2 oz White Cheddar Cheese



1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- \bullet 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.
- \bullet 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 equalsized pieces. Enjoy!



2-4 SERVINGS





1 1/4 lbs Potatoes



2 Scallions



4 oz Smoked Gouda Cheese

¼ cup Cream



1 oz Butter

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.
- 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!





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



2 Apples



1 oz Butter



1/4 cup Sugar



5 Tbsps Light Brown Sugar



1/4 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 1/4 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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