Blue Apron Add-ons



2-4 SERVINGS





1 Small Baguette



2 oz Fontina Cheese



1 oz Garlic & Herb Spreadable Butter

/4 tsp Crushed Red Pepper Flakes

1 Prepare the ingredients

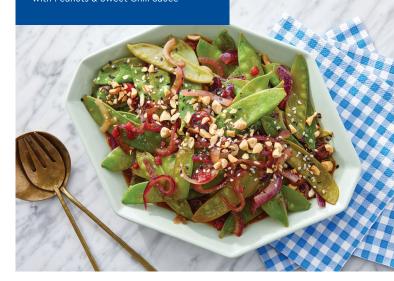
- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Halve the **baguette** lengthwise.
- Grate the **cheese** on the large side of a box grater.

2 Bake the bread & serve your dish

- · Line a sheet pan with foil.
- Transfer the halved bread, cut side up, to the foil. Evenly top with the softened butter, grated cheese, a drizzle of olive oil, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be.
- Bake 9 to 11 minutes, or until the cheese is melted and the bread is lightly toasted.
- Transfer to a cutting board.
- When cool enough to handle, cut the baked bread into equal-sized pieces. Enjoy!



with Peanuts & Sweet Chili Sauce



2-4 SERVINGS





1/2 lb Snow Peas

Peppers



1 Red Onion

1 oz Sliced Roasted Red

3 Tbsps Sweet Chili Sauce



1 Tbsp Soy Sauce



1 Tbsp Sesame Oil

3 Tbsps Roasted Peanuts



1 Tbsp Rice Vinegar



1 tsp Black & White Sesame Seeds

1 Prepare the ingredients & make the sauce

- Wash and dry the snow peas.
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the peanuts.
- Roughly chop the peppers.

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

• In a bowl, combine the chopped peppers, sweet chili sauce, soy sauce, sesame oil, and vinegar; season with salt and pepper. Stir to combine.

2 Cook the vegetables & serve your dish

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced onion; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the snow peas; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Turn off the heat. Carefully add the sauce; stir until the vegetables are coated. Taste, then season with salt and pepper if desired.
- Serve the cooked vegetables garnished with the chopped peanuts and sesame seeds. Enjoy!



Blue Apron, LLC, New York, NY 10005





6 SERVINGS | 4 10-20 MIN: 15 MIN ACTIVE, 120 MIN INACTIVE



2 Pasture-Raised Eggs



6 oz Semi-Sweet Chocolate Chips



2 oz Sweetened Toasted Coconut Chips



1 13.5-oz can Light Coconut Milk



1/4 cup Cream



1/4 cup Cornstarch



1 cup Powdered Sugar

1 Start the custard

• In a small pot, combine the **coconut milk** and **cream**. Cook on high 3 to 4 minutes, or until just beginning to simmer.

2 Temper the eggs

- Meanwhile, in a large bowl, combine the eggs, cornstarch, half the powdered sugar (you will have extra), and a pinch of salt; whisk until smooth.
- Slowly whisk the heated coconut mixture into the beaten egg mixture, then return to the pot.

3 Finish the custard

- Cook on <u>medium</u>, whisking constantly, 3 to 4 minutes, or until thickened to a pudding-like consistency.
- Turn off the heat. Add the **chocolate chips**; stir until melted and thoroughly combined.

3 Assemble & serve your dish

- Divide half the custard among 6 glasses or jars (or transfer to a large serving dish). Evenly top with half the coconut chips.
- Repeat with the remaining custard, then cover with plastic wrap (making sure the plastic touches the custard to prevent a film from forming).
- Refrigerate about 2 hours, or until set and chilled.
- Serve the finished custard garnished with the remaining coconut chips. Enjoy!









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