

Blue Apron

Add-ons

Baked Fontina Garlic Bread

with Crushed Red Pepper Flakes



2-4 SERVINGS | 15-25 MIN

-  1 Small Baguette
-  1 oz Garlic & Herb Spreadable Butter
-  2 oz Fontina Cheese
-  ¼ 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!

Stir-Fried Snow Peas

with Peanuts & Sweet Chili Sauce



2-4 SERVINGS | 10-20 MIN

-  ½ lb Snow Peas
-  1 Red Onion
-  1 oz Sliced Roasted Red Peppers
-  3 Tbsps Sweet Chili Sauce
-  3 Tbsps Roasted Peanuts
-  1 Tbsp Soy Sauce
-  1 Tbsp Sesame Oil
-  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**.
- 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 Add-ons

Chocolate Coconut Custard

with Toasted Coconut Chips



6 SERVINGS | ⌚ 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
-  ¼ cup Cream
-  ¼ 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 medium, 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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