

Blue Apron








Add-ons

Roasted Butternut Squash Toasts

with Harissa Labneh



2-4 SERVINGS | 30-40 MIN

-  1 Small Baguette
-  1 bunch Parsley
-  2 Tbsps Raw Pepitas
-  1 Tbsp Za'atar Seasoning¹
-  ½ lb Diced Butternut Squash
-  ¼ cup Labneh Cheese
-  1 Tbsp Red Harissa Paste

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the **parsley**; roughly chop the stems and leaves.
- Halve the **bread** lengthwise. Cut each half into 4 equal-sized pieces.
- Roughly chop the **pepitas**.
- In a bowl, combine the **harissa** and **labneh**.

2 Roast the squash & toast the bread

- Line a sheet pan with foil. Place the **squash** on the foil; drizzle with **olive oil** and season with salt, pepper, and the **za'atar**. Toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 15 minutes. Leaving the oven on, remove from the oven.
- Carefully add the **bread pieces**, cut side up, to the other side of the sheet pan. Drizzle the bread with **olive oil**.
- Roast 9 to 11 minutes, or until the bread is lightly browned and the squash is tender when pierced with a fork. Remove from the oven.

3 Finish the toasts & serve your dish









- When cool enough to handle, evenly top the **toasted bread** with the **harissa labneh** and **roasted squash**.
- Serve the **finished toasts** garnished with the **chopped parsley** and **chopped pepitas**. Enjoy!

Butter Lettuce & Apple Salad

with Grana Padano & Dijon Vinaigrette



2-4 SERVINGS | 5-15 MIN

-  1 head Butter Lettuce
-  1 Shallot
-  0.7 oz Grana Padano Cheese
-  1 Tbsp Whole Grain Dijon Mustard
-  ⅓ cup Crispy Onions
-  1 Apple
-  1 Tbsp Red Wine Vinegar
-  1 Tbsp Honey

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Peel and medium dice the **shallot**.
- In a large bowl, combine the **diced shallot** and **vinegar**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes; taste, then season with salt and pepper if desired.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Quarter, core, and thinly slice the **apple**.

2 Make the salad & serve your dish

- To the bowl of **marinated shallot**, add the **honey** (kneading the packet before opening), **mustard**, and 1 **tablespoon of olive oil**; whisk until thoroughly combined.
- Add the **chopped lettuce** and **sliced apple**; season with salt and pepper. Toss to coat.
- Serve the **salad** garnished with the **cheese** (crumbling before adding) and **crispy onions**. Enjoy!

1. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper

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Add-ons

Chocolate Chip Scones

with Maple Mascarpone



6 SCONES | 60-70 MIN: 15 MIN ACTIVE, 50 MIN INACTIVE

-  2 oz Semi-Sweet Chocolate Chips
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  ¼ cup Sugar
-  2 Tbsps Mascarpone Cheese
-  ¼ cup Cream
-  2 oz Butter
-  1 ½ Tbsps Maple Syrup

1 Make the dough

- Place the **butter** in the freezer until hardened.
- In a large bowl, whisk together the **flour**, a **pinch of salt**, and **½ teaspoon of the baking powder** (you will have extra).
- In a separate bowl, whisk together the **sugar**, **half the maple syrup**, **half the cream**, and **1 tablespoon of water**.
- Working quickly, using the large side of a box grater, grate the **frozen butter** into the bowl of **dry ingredients**. Toss to thoroughly combine.
- Add the **wet ingredients** to the bowl of **dry ingredients** and stir to thoroughly combine (if the dough seems too dry, add 1 tablespoon of water). Gently fold in the **chocolate chips**.

2 Form & chill the dough

- Transfer the **dough** to a large piece of plastic wrap. Form into a disk, about 6 inches in diameter. Tightly wrap the disk in the plastic wrap and refrigerate until set, about 20 minutes.

3 Form & bake the scones

- Place an oven rack in the center of the oven; preheat to 350°F.
- Line a sheet pan with parchment paper.
- Cut the **chilled dough** into 6 equal-sized wedges. Transfer to the sheet pan, leaving about 2 inches between each scone. Evenly brush with the **remaining cream**.
- Bake, rotating the sheet pan halfway through, 21 to 23 minutes, or until the scones are lightly browned and cooked through. Remove from the oven and let stand at least 10 minutes before serving.

4 Finish & serve your dish

- Just before serving, in a bowl, whisk together the **mascarpone** and **remaining maple syrup**.
- Serve the **baked scones** with the **maple mascarpone**. Enjoy!



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