

Blue Apron

Add-ons

Crispy Garlic Gnocchi

with Spicy Tomato Sauce



2-4 SERVINGS | 10-20 MIN

-  ¾ lb Gnocchi
-  1 bunch Parsley
-  1 8-oz can Tomato Sauce
-  1 Tbsp Italian Seasoning¹
-  1 clove Garlic
-  ¼ cup Grated Parmesan Cheese
-  1 ½ tsps Calabrian Chile Paste

1 Prepare the ingredients

- Wash and dry the **parsley**; roughly chop the leaves and stems. Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.

2 Crisp the gnocchi

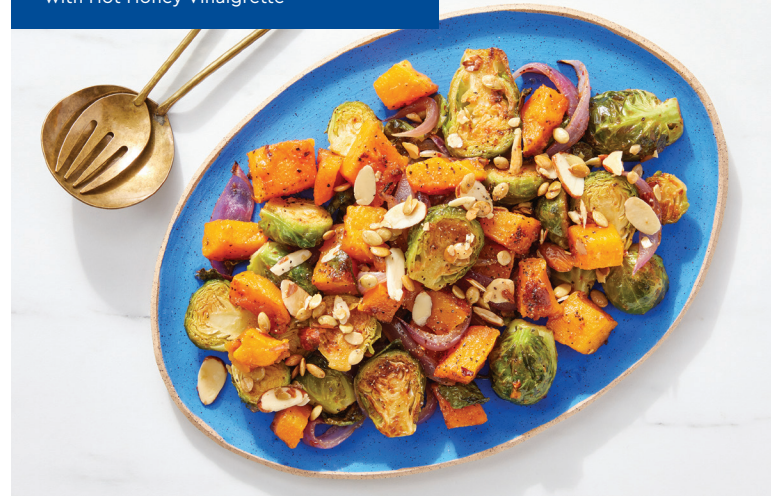
- In a large pan (nonstick, if you have one), heat 2 tablespoons of **olive oil** on medium-high until hot.
- Add the **gnocchi** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Add the **italian seasoning**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the gnocchi are browned and cooked through.
- Transfer to a bowl; stir in as much of the **garlic paste** as you'd like and all but a pinch of the **cheese**. Toss to coat. Taste, then season with salt and pepper if desired.

3 Make the sauce & serve your dish

- To the same pan, add the **tomato sauce** and as much of the **chile paste** as you'd like, depending on how spicy you'd like it to be; season with salt and pepper. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until heated through.
- Serve the **finished gnocchi** with the **sauce** on the side. Garnish the gnocchi with the **chopped parsley**. Garnish the sauce with the **remaining cheese**. Enjoy!

Roasted Brussels Sprouts & Squash

with Hot Honey Vinaigrette



2-4 SERVINGS | 25-35 MIN

-  ½ lb Diced Butternut Squash
-  1 Red Onion
-  1 Tbsp Honey
-  2 Tbsps Sliced Roasted Almonds
-  ½ lb Brussels Sprouts
-  1 Tbsp Apple Cider Vinegar
-  2 Tbsps Raw Pepitas
-  1 Tbsp Southern Spice Blend²

1 Start the squash

- Remove the **honey** from the refrigerator. Place an oven rack in the center of the oven; preheat to 450°F. Line a sheet pan with foil.
- Place the **squash** on the foil. Drizzle with **olive oil**; season with salt and pepper. Toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 10 minutes. Leaving the oven on, remove from the oven.

2 Prepare & roast the remaining vegetables

- Meanwhile, wash and dry the **brussels sprouts**; cut off the stem ends, then halve lengthwise. Peel the **onion**; cut into 1-inch-wide wedges, separating the layers. Combine in a large bowl. Drizzle with **olive oil**; season with salt, pepper, and the **spice blend**. Toss to coat. Reserving the bowl, transfer to the other side of the sheet pan of **partially roasted squash**; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3 Make the dressing & serve your dish

- In the reserved bowl, combine the **honey** (kneading the packet before opening), **vinegar**, a drizzle of **olive oil**, and as much of the **red pepper flakes** as you'd like; season with salt and pepper.
- Transfer the **roasted vegetables** to the bowl of **dressing**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **dressed vegetables** garnished with the **pepitas** and **almonds**. Enjoy!

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram 2. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

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 Spices³

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!



3. Cinnamon, Ginger, Cardamom & Allspice

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