

Blue Apron

Add-ons

Shishito & Za'atar Pita Flatbread

with Tzatziki



2-4 SERVINGS | 10-20 MIN



1 Toast the pitas

- Place an oven rack in the center of the oven; preheat to 450°F.
- Place the **pitas** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Turn to coat. Arrange in an even layer.
- Toast 7 to 9 minutes, or until lightly browned and slightly crispy.
- Transfer to a cutting board.

2 Prepare the ingredients

- Meanwhile, peel and thinly slice the **shallot**.
- Cut the **peppers** crosswise into 1-inch pieces. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **za'atar** and **2 tablespoons of olive oil**.

3 Cook the vegetables & serve your dish

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced shallot** and **pepper pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring frequently, 2 to 3 minutes, or until lightly browned and softened. Turn off the heat.
- Evenly top the **toasted pitas** topped with the **tzatziki**, **cooked vegetables**, and **za'atar oil**. Cut each **finished pita** into 4 equal-sized wedges. Enjoy!

Apple & Watermelon Radish Salad

with Walnuts & Brown Butter Vinaigrette



2-4 SERVINGS | 10-20 MIN



1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- Quarter, core, and thinly slice the **apple**.
- Grate the **radish** on the large side of a box grater.
- In a large bowl, combine the **lettuce leaves**, **sliced apple**, and **grated radish**.
- Roughly chop the **walnuts**.

2 Make the vinaigrette & serve your dish

- In a small pot, heat the **butter** on medium until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Turn off the heat. Carefully whisk in the **mustard**, **honey** (kneading the packet before opening) and **vinegar**. Taste, then season with salt and pepper if desired.
- Serve the **salad** drizzled with the **vinaigrette**. Garnish with the **chopped walnuts**. Enjoy!

1. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper 2. cucumber-yogurt sauce

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
Blue Apron, LLC, New York, NY 10005



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ADD02, ADD03

Blue Apron Add-ons

Snickerdoodle Cookies

with Cardamom & Ginger



8 COOKIES | ⌚ 20-30 MIN: 26 MIN ACTIVE, 76 MIN INACTIVE

-  1 Pasture-Raised Egg
-  2 oz Salted Butter
-  5 Tbsps Light Brown Sugar
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  ¼ cup Sugar
-  1 tsp Warming Spices¹

1 Make the dough

- Melt the **butter** in a large bowl in the microwave (or melt in a small pot on the stove, then transfer to a large bowl).
- Add the **brown sugar**, **all but 1 tablespoon of the granulated sugar**, and **egg**; whisk to thoroughly combine.
- Add the **flour** and ½ **teaspoon of the baking powder** (you will have extra). Using a spatula, gently mix just until incorporated (be careful not to overmix).
- Cover the bowl with plastic wrap or transfer to an airtight container. Refrigerate 1 hour, or until firm.

2 Form & roll the cookies

- Place an oven rack in the center of the oven, then preheat to 375°F.
- Line a sheet pan with parchment paper.
- In a small bowl, combine the **remaining granulated sugar** and **warming spices**.
- Scoop about **2 tablespoons of the dough** into your hands; roll into a ball, then transfer to the bowl of **spiced sugar**. Toss to thoroughly coat.
- Transfer to the sheet pan.
- Repeat with the remaining dough, evenly spacing out the cookies on the sheet pan.

3 Bake the cookies & serve your dish

- Bake the **cookies** 10 to 14 minutes, or until the dough is set and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving. Enjoy!



1. Cinnamon, Ginger, Cardamom & Allspice

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