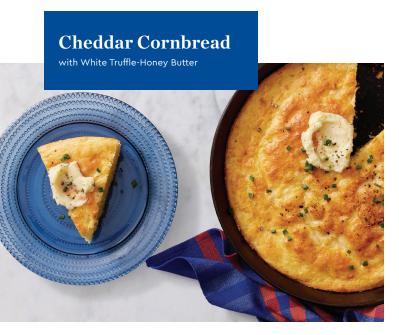
Blue Apron **Add-ons**









1 cup Cornbread Mix



2 oz White Cheddar



½ cup Sour Cream



1 bunch Chives



1 Pasture-Raised Egg



2 oz White Truffle Seasoned Butter



2 tsps Honey



1 tsp Baking Powder

1 Prepare the ingredients & make the batter

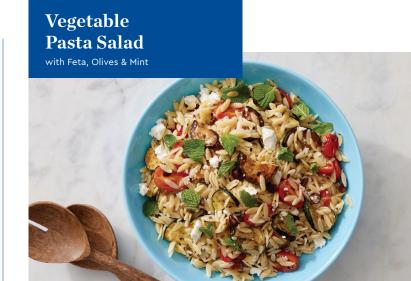
- Remove the **butter** and **honey** from the refrigerator to soften.
- Place an oven rack in the center of the oven, then preheat to 350°F.
- Grate the cheese on the large side of a box grater.
- Crack the egg into a medium bowl; add the sour cream and 2 tablespoons of water. Whisk to thoroughly combine. Add the cornbread mix and baking powder; stir until just combined. Stir in the grated cheese.

2 Bake the cornbread

- Lightly grease an 8-inch square baking dish (or cast iron pan, if you have one). Transfer the **batter** to the baking dish; spread into an
- Bake, rotating the baking dish halfway through, 20 to 24 minutes, or until the cornbread is set and a toothpick inserted into the middle comes out clean.
- Remove from the oven; let cool about 5 minutes.

S Finish & serve your dish

- Meanwhile, wash and dry the chives: thinly slice.
- In a bowl, combine the softened butter, honey, and half the sliced chives. Using a fork, mash until thoroughly combined.
- Serve the baked cornbread topped with the truffle-honey butter and remaining sliced chives. Enjoy!



2-4 SERVINGS





½ lb Orzo Pasta



1 Zucchini



4 oz Grape Tomatoes



3 oz Feta Cheese



1 tsp Whole Dried Oregano



1 oz Pitted Niçoise Olives



1 oz Sliced Roasted Red **Peppers**

1 bunch Mint



1 Tbsp Red Wine Vinegar

Prepare the ingredients

- Wash and dry the produce. Fill a medium pot 3/4 of the way up with salted water; heat to boiling on high. Halve the tomatoes. Roughly chop the peppers and olives. Halve the zucchini lengthwise, then thinly slice crosswise. Pick the **mint** leaves off the stems.
- In a large bowl, combine the halved tomatoes, chopped peppers and olives, vinegar, and a drizzle of olive oil; season with salt and pepper. Set aside to marinate, stirring occasionally.

2 Cook the pasta

• Add the pasta to the pot of boiling water. Cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat. Drain thoroughly. Transfer to the bowl of marinated tomatoes.

3 Cook the zucchini & serve your dish

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the sliced zucchini. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Add the oregano; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the zucchini is softened. Turn off the heat. Transfer to the bowl of cooked pasta and tomatoes. Add half the cheese (crumbling before adding); stir to combine.
- Serve the finished pasta salad garnished with the remaining cheese (crumbling before adding) and mint leaves (tearing just before adding). Enjoy!







"Alexa, find Blue Apron recipes."





10 COOKIES | 110-120 MIN: 23 MIN ACTIVE, 90 MIN INACTIVE



1 Pasture-Raised Egg



½ cup Almond Flour



1 cup All-Purpose Flour



1 tsp Baking Powder



1/4 cup Sugar



5 Tbsps Light Brown Sugar



1 oz Blueberry Bourbon Spread



1.4 oz Sour Cherry Spread



2 oz Salted Butter

1 Make the dough

- Place the **butter** in a large bowl. Working in 30 second increments, microwave on high until melted (or melt in a small pot on the stove, then transfer to a large bowl).
- Add the granulated sugar and brown sugar; whisk to combine.
- Add the **egg** and whisk to thoroughly combine.
- Add the almond flour, all-purpose flour, and baking powder.
 Using a spatula, gently mix just until incorporated.

2 Form & freeze the cookies

- Line a plate with parchment paper.
- Scoop 1 heaping tablespoon of dough into your hands; roll into a ball (if the dough is too sticky, wet your hands with water to prevent it from sticking), then place on the plate. Repeat with the remaining dough to ensure the cookies are the same size.
- Using your thumb, press into the center of each dough ball to create a deep well. Freeze at least 1 hour, or until very firm.

3 Bake the cookies

- Place an oven rack in the center of the oven, then preheat to 375°F.
 Line a sheet pan with parchment paper. Transfer the chilled cookies to the sheet pan, spacing them out evenly.
- Bake 12 to 15 minutes, or until the dough is set and cooked through.
- Transfer the pan to a cooling rack; let stand about 20 minutes, or until completely cool. (If the wells have risen too much during baking, using the bottom rounded side of a spoon, press into the center of the cookie to form a deep well.)

4 Fill the cookies & serve your dish

 Evenly divide the sour cherry spread among the wells of half the cooled cookies. Evenly divide the blueberry spread among the wells of remaining cooled cookies. Enjoy!









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