

Blue Apron

Add-ons

Cheddar Cornbread

with White Truffle-Honey Butter



2-4 SERVINGS | 30-40 MIN

- | | |
|---|--|
|  1 cup Cornbread Mix |  1 Pasture-Raised Egg |
|  2 oz White Cheddar Cheese |  2 oz White Truffle Seasoned Butter |
|  ½ cup Sour Cream |  2 tsps Honey |
|  1 bunch Chives |  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 even layer.
- 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.

3 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!

Vegetable Pasta Salad

with Feta, Olives & Mint



2-4 SERVINGS | 20-30 MIN

- | | |
|---|---|
|  ½ lb Orzo Pasta |  1 oz Pitted Niçoise Olives |
|  1 Zucchini |  1 oz Sliced Roasted Red Peppers |
|  4 oz Grape Tomatoes |  1 bunch Mint |
|  3 oz Feta Cheese |  1 Tbsp Red Wine Vinegar |
|  1 tsp Whole Dried Oregano | |

1 Prepare the ingredients

- Wash and dry the produce. Fill a medium pot ¾ 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!

Almond Thumbprint Cookies

with Sour Cherry & Blueberry Spread

"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
-  ¼ 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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