

Blue Apron

Add-ons

Cheesy Truffle & Mushroom Crostini

with Chives



2-4 SERVINGS | ⌚ 25-35 MIN

- | | | | |
|--|---|---|---------------------|
|  | 1 Small Baguette |  | 4 oz Mushrooms |
|  | 2 cloves Garlic |  | 1 bunch Chives |
|  | 4 oz Fontina Cheese |  | 1 Tbsp Verjus Blanc |
|  | 1/4 tsp Truffle Zest Seasoning ¹ | | |

1 Prepare the ingredients

- Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the **baguette** lengthwise. Peel and roughly chop **2 cloves of garlic**. Thinly slice the **mushrooms**. Grate the **cheese** on the large side of a box grater. Thinly slice the **chives**.

2 Cook the mushrooms

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot. Add the **sliced mushrooms** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Add the **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **verjus** (carefully, as it may splatter). Cook, stirring occasionally, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat. Taste, then season with salt and pepper if desired.

3 Make the crostini & serve your dish

- Line a sheet pan with foil. Transfer the **halved baguette** to the foil, cut side up. Top with the **cooked mushrooms** and **grated cheese**. Drizzle with **olive oil** and season with salt and pepper.
- Bake 9 to 11 minutes, or until lightly browned and the cheese is melted. Remove from the oven.
- Serve the **crostini** garnished with the **sliced chives** and **as much of the truffle zest as you'd like**. Enjoy!








1. includes natural truffle flavor and black summer truffle

Parmesan Knots

with Parsley & Tomato Sauce



2-4 SERVINGS | ⌚ 15-25 MIN

- | | | | |
|---|---------------------------|---|--------------------------------|
|  | 16 oz Pizza Dough |  | 1/4 cup Grated Parmesan Cheese |
|  | 1 8-oz can Tomato Sauce |  | 2 cloves Garlic |
|  | 1 bunch Parsley |  | 1 oz Salted Butter |
|  | 1 tsp Whole Dried Oregano | | |

1 Prepare & bake the knots

- Remove the **dough** from the refrigerator to bring to room temperature. Remove the **butter** from the refrigerator to soften. Preheat the oven to 450°F. Lightly oil a sheet pan.
- Cut the **dough** into 8 equal-sized pieces. On a work surface, using your hands, gently roll each piece into a 6-inch log (if the dough is resistant, let rest 5 minutes). Carefully tie each log into a large knot. Transfer to the oiled sheet pan; arrange in an even layer. Evenly top with **half the parmesan**.
- Bake 13 to 15 minutes, or until lightly browned and cooked through.
- Transfer to a large bowl; add the **softened butter** and **remaining parmesan**. Season with salt and pepper; toss to coat.

2 Make the sauce & serve your dish

- Meanwhile, wash and dry the **parsley**; roughly chop the leaves and stems. Peel and roughly chop **2 cloves of garlic**.
- In a small pot, heat a drizzle of **olive oil** on medium-high until hot. Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened. Add the **oregano** and **tomato sauce** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is heated through. Turn off the heat.
- Serve the **baked knots** garnished with the **chopped parsley**. Serve the **sauce** on the side. Enjoy!

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Add-ons

Flourless Chocolate Cake

with Candied Pumpkin Seeds & Whipped Cream



9 PIECES | ⌚ 40-50 MIN: 20 MIN ACTIVE, 45 MIN INACTIVE

-  4 oz Semi-Sweet Chocolate Chips
-  ¼ cup Dutch Processed Cocoa Powder¹
-  2 Pasture-Raised Eggs
-  ¼ cup Raw Pepitas²
-  ½ cup Cream
-  2 oz Salted Butter
-  1 cup Powdered Sugar
-  1 Tbsp Light Brown Sugar
-  1 tsp Baking Powder

1 Prepare the batter

- Place an oven rack in the center of the oven; preheat to 350°F. Lightly grease an 8-inch square baking dish.
- In a large bowl, combine the **chocolate** and **butter**. Working in 30 second increments, microwave on high, stirring in between, or until melted and combined.
- In a separate large bowl, whisk together the **cocoa powder**, **eggs**, **baking powder**, **½ cup of the powdered sugar**, and a **pinch of salt**. Add the **melted chocolate mixture**; whisk until smooth.



2 Bake the cake

- Transfer the **batter** to the baking dish; spread into an even layer.
- Bake 16 to 19 minutes, or until a toothpick inserted in the middle comes out with a few moist crumbs. Remove from the oven; let cool at least 15 minutes.



3 Make the candied pumpkin seeds

- Meanwhile, line a plate with parchment paper (or lightly grease the plate).
- Heat a small pan (nonstick, if you have one) on **medium** until hot. Add the **pepitas**. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned (be careful, as they may pop). Add the **brown sugar**. Cook, stirring constantly, 2 to 3 minutes, or until dissolved and the pepitas are coated. Carefully add **2 tablespoons of water**. Cook, stirring constantly, 1 to 2 minutes, or until the water has cooked off.
- Immediately transfer to the plate and spread into an even layer to prevent sticking; season with salt. Let cool about 10 minutes.



4 Make the whipped cream & serve your dish

- Just before serving, in a jar or container with a tight-fitting lid, combine the **cream** and **2 tablespoons of the remaining powdered sugar** (you will have extra). Seal the jar; vigorously shake until thickened and fluffy (open the jar after each minute of shaking to check the consistency).
- Serve the **baked cake** topped with the **candied pumpkin seeds** and **whipped cream**. Enjoy!



1. processed with alkali
2. pumpkin seeds

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