# Blue Apron Add-ons







1 Small Baguette



2 cloves Garlic



4 oz Fontina Cheese



1/4 tsp Truffle Zest Seasoning<sup>1</sup>

# 4 oz Mushrooms bunch Chives





## 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.

#### Make the crostini & serve your dish

- Line a sheet pan with foil. Transfer the **halved baquette** 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!

# Parmesan Knots

with Parsley & Tomato Sauce



#### 2-4 SERVINGS







1 8-oz can Tomato Sauce



1 bunch Parsley



tsp Whole Dried Oregano



1/4 cup Grated Parmesan Cheese



2 cloves Garlic



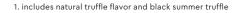
1 oz Salted Butter

#### 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!









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



4 oz Semi-Sweet Chocolate Chips



1/4 cup Dutch Processed Cocoa Powder<sup>1</sup>



2 Pasture-Raised Eggs



1/4 cup Raw Pepitas<sup>2</sup>



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 <u>medium</u> 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.

#### 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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