

# Blue Apron

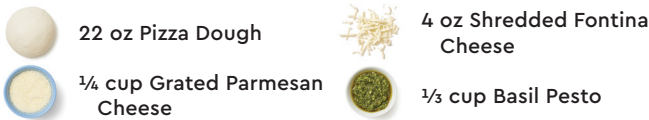
## Add-ons

### Pesto Pinwheel Rolls

with Fontina Cheese



2-4 SERVINGS | 25-35 MIN



#### 1 Form the pinwheels

- Remove the **dough** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Line a sheet pan with foil; lightly oil the foil.
- Using your hands, gently stretch the **dough** to about 1/4-inch thickness, maintaining an even thickness (if the dough is resistant, let rest 5 minutes).
- Transfer to a work surface. Evenly top with **pesto** and **fontina**. Carefully roll the dough into a log, creating a spiral. Using a sharp knife, cut crosswise into 1-inch pieces; transfer to the sheet pan, cut side down.
- Arrange in an even layer and season with salt and pepper. Sprinkle with **all but a pinch of the parmesan**.

#### 2 Bake the pinwheels & serve your dish

- Bake the **pinwheels** 15 to 17 minutes, or until lightly browned, the cheese is melted, and the dough is cooked through.
- Remove from the oven and let stand at least 2 minutes.
- Serve the **baked pinwheels** garnished with the **remaining parmesan**. Enjoy!

### Orange & Avocado Salad

with Spinach & Shallot Vinaigrette



2-4 SERVINGS | 5-15 MIN



#### 1 Prepare & marinate the shallot

- Wash and dry the fresh produce.
- Peel the **shallot**; finely chop to get 2 tablespoons (you may have extra). Place in a large bowl; add the **vinegar** and season with salt and pepper. Stir to coat.
- Set aside to marinate, stirring occasionally, at least 5 minutes.

#### 2 Prepare the remaining ingredients

- Meanwhile, halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then thinly slice.
- Peel the **orange**; halve lengthwise, then thinly slice crosswise.
- Roughly chop the **peanuts**.

#### 3 Make the salad & serve your dish

- To the bowl of **marinated shallot**, add the **orange marmalade** and **1 tablespoon of olive oil**; whisk to combine.
- Add the **spinach** to the bowl of **shallot vinaigrette**; toss to coat.
- Serve the **sliced avocado** and **sliced orange** over the **dressed spinach**. Season with salt and pepper. Garnish with the **chopped peanuts** and **cotija**. Enjoy!



# Blue Apron Add-ons

## Chocolate Thumbprint Cookies

with Peanut Butter & Honey



10 COOKIES | ⌚ 30-40 MIN: 20 MIN ACTIVE, 17 MIN INACTIVE

-  1 Pasture-Raised Egg
-  1 cup All-Purpose Flour
-  2 oz Salted Butter
-  2 Tbsps Mascarpone Cheese
-  ¼ cup Sugar
-  5 Tbsps Light Brown Sugar
-  ¼ cup Dutch Processed Cocoa Powder<sup>1</sup>
-  1 tsp Baking Powder
-  2 Tbsps Smooth Peanut Butter Spread
-  4 tsps Honey
-  3 Tbsps Roasted Peanuts

### 1 Make the dough

- Remove the **honey** from the refrigerator. Place an oven rack in the center of the oven; preheat to 350°F.
- In a bowl, whisk together the **flour**, **cocoa powder**, and ½ **teaspoon of the baking powder** (you will have extra).
- Melt the **butter** in a separate, large bowl in the microwave (or melt in a small pot, then transfer to a large bowl). Add the **brown sugar** and **granulated sugar**; whisk to combine. Add the **egg**; whisk to thoroughly combine. Add the **dry ingredients**. Using a spatula, gently mix until just incorporated (be careful not to overmix).

### 2 Form & bake the cookies

- Line a sheet pan with parchment paper.
- Scoop about **2 tablespoons of the 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 sheet pan. Repeat with the **remaining dough** to ensure the cookies are the same size, evenly spacing them out on the sheet pan. Using your thumb, press into the center of each ball to create a deep well.
- Bake 10 to 12 minutes, or until the dough is set and cooked through. Transfer to a cooling rack; let stand at least 5 minutes. (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.)

### 3 Fill the cookies & serve your dish

- Meanwhile, finely chop the **peanuts**. In a bowl, combine the **peanut butter spread**, **mascarpone**, **chopped peanuts**, **honey** (kneading the packet before opening), and a **pinch of salt**.
- When cool enough to handle, evenly divide the **peanut butter filling** among the wells of the **baked cookies**. Enjoy!



1. processed with alkali

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