

Blue Apron

Add-ons

Spicy Ricotta Crostini

with Capers & Almonds



2-4 SERVINGS | 10-20 MIN

- | | | | |
|--|---------------------------------------|---|----------------------------------|
|  | 1 Small Baguette |  | 1 Lemon |
|  | 1/2 cup Part-Skim Ricotta Cheese |  | 1 1/2 tsps Calabrian Chile Paste |
|  | 1 Tbsp Capers |  | 2 Tbsps Sliced Roasted Almonds |
|  | 1 Tbsp Italian Seasoning ¹ | | |

1 Toast the baguette

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Halve the **baguette** lengthwise. Place on a sheet pan, cut side up. Drizzle with **olive oil** and season with salt, pepper, and **half the Italian seasoning** (you will have extra).
- Toast in the oven 7 to 9 minutes, or until lightly browned and crispy. Remove from the oven.

2 Make the spicy ricotta & caper topping

- Meanwhile, wash and dry the **lemon**. Using a zester or the small side of a box grater, finely grate the lemon to get 1 teaspoon. Quarter and deseed the lemon.
- In a bowl, combine the **ricotta**, the **juice of 2 lemon wedges**, a drizzle of **olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- Roughly chop the **capers**.
- In a separate bowl, combine the **lemon zest**, **almonds**, **chopped capers**, and **2 tablespoons of olive oil**.

3 Make the crostini & serve your dish

- Evenly spread the **spicy ricotta** onto the **toasted baguette**, then cut each half into 4 equal-sized pieces.
- Serve the **crostini** garnished with the **caper topping**. Enjoy!

Roasted Fennel & Pear Salad

with Arugula & Dates



2-4 SERVINGS | 15-25 MIN

- | | | | |
|---|--|---|--------------------------------|
|  | 1 Fennel Bulb |  | 4 oz Arugula |
|  | 1 oz Balsamic-Marinated Cipolline Onions |  | 1 Pear |
|  | 1 oz Dried Medjool Dates |  | 1/4 cup Grated Parmesan Cheese |
|  | 2 Tbsps Balsamic Vinegar |  | 2 Tbsps Sliced Roasted Almonds |

1 Prepare & roast the fennel

- Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce.
- Cut off and discard any stems from the **fennel**, then halve, core, and thinly slice the bulb. Transfer to a sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 15 minutes. Leaving the oven on, remove from the oven.

2 Prepare & roast the pear

- Meanwhile, quarter and core the **pear**; cut into 1/2-inch pieces.
- Carefully transfer the other side of the sheet pan of **partially roasted fennel**.
- Return to the oven and roast 9 to 11 minutes, or until tender when pierced with a fork. Remove from the oven.

3 Make the salad & serve your dish

- Meanwhile, pit and roughly chop the **dates**.
- Roughly chop the **onions**.
- In a large bowl, combine the **vinegar** and **1 tablespoon of olive oil**; season with salt and pepper. Add the **arugula**, **chopped dates**, **chopped onions**, and **roasted fennel and pear**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **salad** garnished with the **almonds** and **cheese**. Enjoy!

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

Blue Apron Add-ons

Chocolate Chip Crumb Cake

with Sour Cream & Cinnamon



9 PIECES | ⌚ 40-50 MIN: 10 MIN ACTIVE, 36 MIN INACTIVE

-  2 Pasture-Raised Eggs
-  1 cup Biscuit Mix
-  1 cup Rolled Oats
-  1 cup All-Purpose Flour
-  ¼ cup Sugar
-  5 Tbsps Light Brown Sugar
-  ¼ cup Sour Cream
-  2 oz Salted Butter
-  2 oz Semi-Sweet Chocolate Chips
-  1 tsp Warming Spices¹

1 Make the batter

- Place an oven rack in the center of the oven, then preheat to 350°F.
- Crack the **eggs** into a large bowl. Add the **sour cream** and **¼ cup of water**; whisk to combine.
- Add the **biscuit mix**, **warming spices**, **granulated sugar**, and **½ cup of the flour**. Stir to combine.
- Add the **chocolate chips**; stir until just combined (be careful not to overmix).



2 Make the crumble

- 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 **brown sugar**, **oats**, and **remaining flour**. Stir until thoroughly combined and moistened.



3 Assemble, bake & serve your dish

- Lightly grease an 8-inch square baking dish.
- Transfer the **batter** to the baking dish and spread into an even layer. Evenly top with the **crumble**.
- Bake 22 to 26 minutes, or until a toothpick inserted into the middle comes out with a few moist crumbs.
- Remove from the oven and let stand at least 10 minutes before serving. Enjoy!



1. Cinnamon, Ginger, Cardamom & Allspice

To view full nutrition information for these recipes, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety. This statement applies to all recipes.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).