## **Blue Apron** Add-ons

# **Spicy Ricotta** Crostini with Capers & Almonds

2-4 SERVINGS





1 Small Baguette







1 Tbsp Italian Seasoning<sup>1</sup>





1 ½ tsps Calabrian Chile



2 Tbsps Sliced Roasted **Almonds** 

#### 1 Toast the baguette

- $\bullet$  Place an oven rack in the center of the oven, then preheat to 450  $^{\rm o}F$ .
- 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

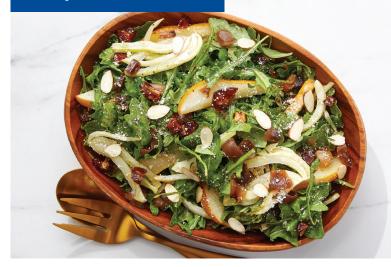
- $\bullet$  Meanwhile, wash and dry the  $\pmb{\mathsf{lemon}}.$  Using a zester or the small side of a box grater, finely grate the lemon to get 1 teaspoon. Quarter and deseed the lemon.
- In a bowl, combine the ricotta, the juice of 2 lemon wedges, a drizzle of olive oil, and as much of the chile 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



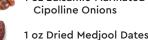


1 oz Balsamic-Marinated



1 Pear

4 oz Arugula





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 ½-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!









### 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



1/4 cup Sour Cream



2 oz Salted Butter



2 oz Semi-Sweet Chocolate Chips



1 tsp Warming Spices<sup>1</sup>

#### 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
  2 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

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