

# Blue Apron

## Add-ons

### Pimento Cheese Stuffed Dinner Rolls

with Parmesan



2-4 SERVINGS | 35-45 MIN



#### 1 Prepare the ingredients & make the pimento cheese

- Place an oven rack in the center of the oven; preheat to 450°F.
- Finely chop the **peppers**.
- Grate the **cheddar** on the large side of a box grater.
- In a bowl, combine the **chopped peppers, grated cheddar, mayonnaise**, and **half the spice blend**. Season with salt and pepper; stir to combine.
- In a separate bowl, combine the **remaining spice blend** and **1 tablespoon of olive oil**.

#### 2 Assemble, bake & serve your dish

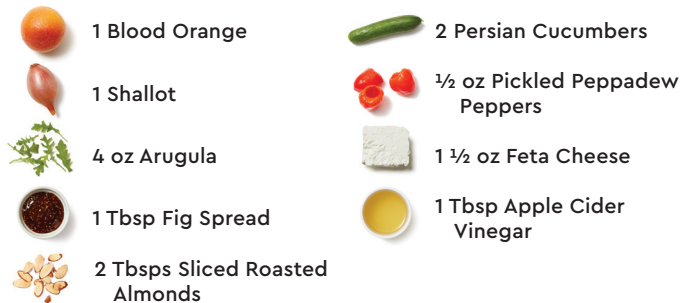
- Coat the bottom of a small baking dish with a drizzle of **olive oil**.
- Cut the **dough** into 8 equal-sized pieces. Working one piece at a time, shape each piece of dough around **1 tablespoon of pimento cheese** until covered completely; pinch the edges to seal.
- Transfer to the baking dish, sealed side down. Drizzle or brush each roll with the **spiced olive oil**, then sprinkle with a **pinch of the parmesan**.
- Bake 21 to 23 minutes, or until golden brown and cooked through. Remove from the oven and let stand at least 5 minutes.
- Serve the **baked rolls** garnished with the **remaining parmesan**. Enjoy!

### Blood Orange & Arugula Salad

with Feta & Fig Vinaigrette



2-4 SERVINGS | 10-20 MIN



#### 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and small dice the **shallot**.
- In a large bowl, combine the **diced shallot, vinegar, fig spread**, and **1 tablespoon of olive oil**. Season with salt and pepper; whisk to combine.
- Peel the **orange**; halve lengthwise, then thinly slice crosswise.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Roughly chop the **peppers**.

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

- To the bowl of **vinaigrette**, add the **sliced orange** and **sliced cucumbers**; toss to combine.
- Add the **arugula** and season with salt and pepper; toss to coat.
- Serve the **salad** garnished with the **chopped peppers, almonds**, and **cheese** (crumbling before adding). Enjoy!

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.  
Blue Apron, LLC, New York, NY 10005





# Blue Apron Add-ons

## Coconut Rice Pudding

with Blood Orange & Candied Pistachios



6 SERVINGS | 40-50 MIN

-  1 cup Carnaroli Rice
-  ¼ cup Cream
-  2 13.5-oz cans Light Coconut Milk
-  5 Tbsps Light Brown Sugar
-  2 Tbsps Sour Cherry Spread
-  1 Tbsp Honey
-  2 Tbsps Roasted Pistachios
-  1 Blood Orange
-  1 tsp Warming Spices<sup>1</sup>

### 1 Start the pudding

- Remove the **honey** from the refrigerator. Wash and dry the **orange**. Using a zester or the small side of a box grater, finely grate the orange. Halve the orange crosswise.
- Heat a large, high sided pan (or pot) on medium-high until hot. Add the **rice**. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Add the **coconut milk, sugar, warming spices, ½ cup of water, and a pinch of salt**; stir to combine. Heat to boiling on high. Once boiling, reduce the heat to medium. Cook, stirring occasionally, 30 to 35 minutes, or until thickened and the rice is tender. (As the liquid thickens, you'll need to stir more frequently to avoid sticking and a skin from forming.)

### 2 Make the candied pistachios

- Meanwhile, roughly chop the **pistachios**. In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot. Add the **chopped pistachios**. Cook, stirring frequently, 1 to 2 minutes, or until lightly toasted. Add the **honey**. Cook, stirring constantly, 1 to 2 minutes, or until coated.
- Transfer to a parchment paper-lined (or lightly greased) plate; spread into an even layer to avoid sticking. Immediately season with salt. Set aside to cool.

### 3 Finish & serve your dish

- If your rice is not tender once the mixture has reduced, add **¼ cup of water**. Continue to cook 4 to 6 minutes to achieve your desired consistency. Repeat this process if necessary.
- Once tender, add the **cream, orange zest, and the juice of both orange halves** (discarding any seeds). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined. Turn off the heat.
- Transfer to a large serving dish (or 6 individual dishes). If serving later, cover with plastic wrap (making sure the plastic touches the pudding to prevent a film from forming) and refrigerate.
- Serve the **finished pudding** topped with the **sour cherry spread** and **candied pistachios**. Enjoy!



1. Cinnamon, Ginger, Cardamom & Allspice

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