

# Blue Apron

## Add-ons

### Parmesan & Thyme Biscuits

with Truffle Butter



2-4 SERVINGS | ⌚ 20-30 MIN

- |   |   |
|---|---|
|  1 cup Biscuit Mix   |  ¼ cup Sour Cream                           |
|  2 oz Salted Butter |  ¼ cup Grated Parmesan Cheese              |
|  1 bunch Thyme      |  ¼ tsp Truffle Zest Seasoning <sup>1</sup> |

#### 1 Prepare & bake the biscuits

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **thyme**; pick the leaves off the stems. Roughly chop the leaves.
- In a bowl, combine the **biscuit mix**, **chopped thyme leaves**, **sour cream**, **half the cheese**, and **¼ cup of water**. Gently stir until just combined (be careful not to overmix).
- Lightly oil the center of a sheet pan.
- Scoop 4 equal-sized dollops of the **biscuit dough** onto the oiled portion of the sheet pan.
- Bake 14 to 16 minutes, or until the biscuits are set and cooked through. Remove from the oven and let stand at least 2 minutes before serving.

#### 2 Make the truffle butter & serve your dish

- Meanwhile, in a bowl, combine the **softened butter**, **remaining cheese**, and **as much of the truffle zest as you'd like**. Using a fork, mash until thoroughly combined.
- Serve the **baked biscuits** with the **truffle butter**. Enjoy!






1. includes natural truffle flavor and black summer truffle

### Arugula, Pear & Farro Salad

with Pistachios & Lemon Vinaigrette



2-4 SERVINGS | ⌚ 20-30 MIN

- |  |   |
|--|---|
|  ½ cup Semi-Pearled Farro    |  4 oz Arugula                   |
|  1 Shallot                  |  1 Pear                        |
|  1 Lemon                    |  ½ oz Pickled Peppadew Peppers |
|  0.7 oz Grana Padano Cheese |  2 tsps Honey                  |
|  2 Tbsps Roasted Pistachios |   |

#### 1 Cook the farro

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **farro**. Cook, uncovered, 18 to 20 minutes, or until tender.
- Turn off the heat. Drain thoroughly.

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

- Meanwhile, wash and dry the fresh produce.
- Quarter, core, and thinly slice the **pear**. Peel and finely chop the **shallot**. Roughly chop the **peppers** and **pistachios**.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds. Add the **chopped shallot** and **honey** (kneading the packet before opening); season with salt and pepper. Whisk to combine. Slowly whisk in **1 tablespoon of olive oil** until combined. Taste, then season with salt and pepper if desired.
- Add the **cooked farro**, **sliced pear**, and **arugula**; season with salt and pepper. Toss to combine.
- Serve the **salad** garnished with the **chopped peppers and pistachios** and **cheese** (crumbling before adding). Enjoy!



# Blue Apron Add-ons

COOK ALONG WITH alexa

"Alexa, find Blue Apron recipes."

## Orange Miso Snacking Cake

with Yogurt & Marmalade Glaze



8 SERVINGS | ⌚ 55-65 MIN: 10 MIN ACTIVE, 60 MIN INACTIVE

-  1 Pasture-Raised Egg
-  1 Navel Orange
-  1 cup All-Purpose Flour
-  2 oz Salted Butter
-  ¼ cup Buttermilk
-  ½ cup Plain Nonfat Greek Yogurt
-  2 Tbsps Orange Marmalade
-  3 Tbsps Sweet White Miso Paste
-  1 ½ Tbsps Maple Syrup
-  5 Tbsps Light Brown Sugar
-  1 tsp Baking Powder
-  2 Tbsps Sliced Roasted Almonds

### 1 Prepare the batter

- Place an oven rack in the center of the oven, then preheat to 350°F.
- Wash and dry the **orange**. Using a zester or the small side of a box grater, finely grate the orange. Halve the orange crosswise; squeeze **1 tablespoon of the juice** into a medium bowl (you will have extra) and set aside.
- Place the **butter** in a large bowl; working in 30-second increments, microwave on high until melted (or melt in a pot on the stove, then transfer to a large bowl).
- Add the **miso paste, sugar, maple syrup, orange zest, buttermilk**, and **egg**. Whisk to thoroughly combine.
- Add the **flour** and **baking powder**. Stir until just combined.

### 2 Bake & cool the cake

- Lightly grease a loaf pan. Transfer the **batter** to the pan and spread into an even layer.
- Bake 18 to 24 minutes, or until lightly browned and a toothpick inserted into the middle comes out clean.
- Transfer to a cooling rack and let cool at least 20 minutes, or until cool enough to handle.
- Remove the cake from the pan; transfer to a work surface and continue to cool about 20 minutes, or until room temperature.

### 3 Make the glaze & serve your dish

- Meanwhile, to the bowl of **orange juice**, add the **orange marmalade, half the yogurt** (you will have extra), and a **pinch of salt**; stir to combine. Refrigerate until ready to serve.
- Serve the **cooled cake** topped with the **glaze** and **almonds**. Enjoy!



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