



Add-ons

Pan-Fried Parmesan Gnocchi

with Creamy Romesco Sauce



2-4 SERVINGS

10-20 MIN



17.6 oz Gnocchi



1 bunch Parsley



1/4 cup Labneh Cheese



1 Tbsp Smoky Spice Blend²



1 clove Garlic



1/4 cup Grated Parmesan Cheese



3 Tbsps Romesco Sauce¹

Chickpea & Green Goddess Salad

with Cucumbers & Pickled Peppers



2-4 SERVINGS

10-20 MIN



1 15.5-oz can Chickpeas



1 head Butter Lettuce



2 Persian Cucumbers



1/2 oz Pickled Peppadew Peppers



3 Tbsps Green Goddess Dressing



1/4 cup Grated Parmesan Cheese



2 Tbsps Sliced Roasted Almonds



1 Tbsp Weeknight Hero Spice Blend³

1 Prepare the ingredients

- Wash and dry the **parsley**; roughly chop the leaves and stems.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **romesco sauce** and **labneh**. Taste, then season with salt and pepper if desired.

2 Cook the gnocchi & serve your dish

- In a large pan (nonstick, if you have one), heat **2 tablespoons of olive oil** on medium-high until hot.
- Add the **gnocchi** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **spice blend**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the gnocchi are browned and cooked through.
- Transfer to a bowl; stir in **all but a pinch of the parmesan**. Toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** with the **sauce** on the side. Garnish the gnocchi with the **chopped parsley**. Garnish the sauce with the **remaining parmesan**. Enjoy!

1 Prepare the ingredients

- Wash and dry the fresh produce. Drain and rinse the **chickpeas**.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Halve the **cucumbers** lengthwise, thinly slice crosswise.
- Roughly chop the **peppers**.
- In a large bowl, combine the **sliced cucumbers** and **half the green goddess dressing**. Season with salt and pepper; stir to combine.

2 Cook the chickpeas

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **drained chickpeas** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the chickpeas are lightly browned and heated through.
- Transfer to the bowl of **dressed cucumbers**; stir to combine.

3 Make the salad & serve your dish

- To the bowl of **cooked chickpeas and cucumbers**, add the **chopped lettuce** and enough of the **remaining dressing** to coat (you may have extra). Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **salad** garnished with the **chopped peppers, almonds, and cheese**. Enjoy!

1. contains almonds

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

3. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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
	1/4 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 ¹

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 **1/4 cup of water**; whisk to combine.
- Add the **biscuit mix**, **warming spices**, **granulated sugar**, and **1/2 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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