# Blue Apron Add-ons



2-4 SERVINGS





2 Sandwich Rolls



4 oz Fontina Cheese



1 oz Balsamic-Marinated **Cipolline Onions** 



1 Tbsp Capers



2 Tbsps Sliced Roasted **Almonds** 

## 1 Prepare the ingredients

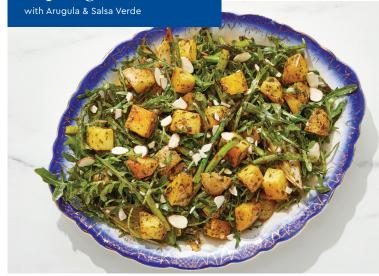
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the parsley; roughly chop the leaves and stems.
- Halve the **rolls** lengthwise.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the capers.
- Roughly chop the **onions**.
- In a bowl, combine the **chopped parsley**, **chopped capers**, chopped onions, almonds, and 2 tablespoons of olive oil. Season with salt and pepper; stir to combine.

## 2 Make the crostini & serve your dish

- Line a sheet pan with foil. Transfer the halved rolls to the foil, cut side up. Evenly top with the grated cheese; drizzle with olive oil and season with salt and pepper.
- Bake 7 to 9 minutes, or until the cheese is melted and the bread is lightly toasted.
- Transfer to a cutting board. Evenly top with the prepared onion
- When cool enough to handle, cut each half crosswise into 4 equalsized pieces. Enjoy!

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





2-4 SERVINGS





34 lb Potatoes

¹⁄₃ cup Salsa Verde

1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

1 Shallot





2 oz Arugula

6 oz Asparagus



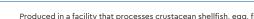
2 Tbsps Sliced Roasted **Almonds** 

## 1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Large dice the **potatoes**. Transfer to the sheet pan. Drizzle with olive oil and season with salt, pepper, and half the spice blend. 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 Finish & serve your dish

- Meanwhile, peel and quarter the shallot. Snap off and discard the tough, woody stem ends of the asparagus; halve crosswise. Combine the quartered shallot and halved asparagus in a large bowl; drizzle with olive oil and season with salt, pepper, and the remaining spice blend. Toss to coat.
- · Reserving the bowl, carefully transfer the seasoned shallot and asparagus to the other side of the sheet pan of partially roasted potatoes. Arrange in an even layer.
- Return to the oven and roast 10 to 12 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Transfer to the reserved bowl. Add the arugula and salsa verde; season with salt and pepper. Toss to combine.
- · Serve the salad garnished with the almonds. Enjoy!









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# 4 SCONES O 50-60 MIN: 19 MIN ACTIVE, 36 MIN INACTIVE



3 Tbsps Dried Tart Cherries



1 cup All-Purpose Flour



1 tsp Baking Powder



1 Tbsp Light Brown Sugar



3 Tbsps Sweet White Miso Paste



2 Tbsps Sour Cherry Spread



1/4 cup Cream



2 oz Salted Butter

# 1 Make the dough

- Place the **butter** in the freezer until hardened.
- In a bowl, whisk together the sugar, miso paste, 2 tablespoons of the cream, and 2 tablespoons of water.
- In a separate, large bowl, whisk together the flour, baking powder, and a pinch of salt. Working quickly, using the large side of a box grater, grate the frozen butter into the bowl of dry ingredients. Toss to thoroughly combine.
- Add the wet ingredients to the bowl of dry ingredients; stir to thoroughly combine (if the dough seems too dry, add 1 tablespoon of water). Gently fold in the cherries.

### 2 Form & chill the dough

- Transfer the dough to a large piece of plastic wrap. Form into a disk, about 6 inches in diameter. Tightly wrap the disk in the plastic wrap and refrigerate until set, about 20 minutes.
- Place an oven rack in the center of the oven; preheat to 350°F.

## 3 Make the sour cherry cream

 Meanwhile, in a bowl, whisk together the sour cherry spread and remaining cream.

## Bake & serve the scones

- Line a sheet pan with parchment paper. Cut the **chilled dough** into 4 equal-sized wedges. Transfer to the sheet pan, leaving about 2 inches between each scone. Evenly brush with enough of the **sour cherry cream** to cover (you may have extra).
- Bake 21 to 26 minutes, or until lightly browned and cooked through. Remove from the oven; let stand at least 10 minutes.
- Serve the scones with any remaining sour cherry cream on the side. Enjoy!









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