

Blue Apron

Add-ons

Cheesy Balsamic Onion Crostini

with Capers & Parsley



2-4 SERVINGS | 20-30 MIN



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 mixture**.
- When cool enough to handle, cut each half crosswise into 4 equal-sized pieces. Enjoy!

Roasted Potato & Asparagus Salad

with Arugula & Salsa Verde



2-4 SERVINGS | 25-35 MIN



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!

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

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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



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ADD02, ADD03

Cherry-Miso Scones

with Sour Cherry Cream



4 SCONES | 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
-  ¼ 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.**

4 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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