

Blue Apron

Add-ons

Creamy Red Pepper-Feta Dip

with Toasted Pita Chips



2-4 SERVINGS | 10-20 MIN

- | | | | |
|--|---------------------------------|---|---------------------------------------|
|  | 2 Pocketless Pitas |  | 1 ½ oz Feta Cheese |
|  | 1 oz Sliced Roasted Red Peppers |  | 1 bunch Chives |
|  | ½ cup Sour Cream |  | 1 Tbsp Smoky Spice Blend ¹ |

1 Make the pita chips

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Cut each **pita** into 8 equal-sized wedges.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**; turn to coat. Arrange in an even layer.
- Toast in the oven 6 to 8 minutes, or until slightly crispy.
- Remove from the oven.

2 Make the dip & serve your dish

- Meanwhile, wash, dry, and thinly slice the **chives**.
- Roughly chop the **peppers**.
- In a medium bowl, combine the **cheese** (crumbling before adding), **chopped peppers**, **sour cream**, and **remaining spice blend**.
- Serve the **toasted pita wedges** with the **dip**. Garnish the dip with the **sliced chives**. Enjoy!

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
2. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano

Roasted Sweet Potatoes & Carrots

with Figs, Almonds & Mint



2-4 SERVINGS | 30-40 MIN

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|---|--------------------------------|---|---------------------------------------|
|  | 1 lb Sweet Potatoes |  | ¾ lb Carrots |
|  | 2 Dried Turkish Figs |  | 1 Lemon |
|  | 1 bunch Mint |  | 4 tsps Honey |
|  | 2 Tbsps Sliced Roasted Almonds |  | 1 Tbsp Za'atar Seasoning ² |

1 Prepare the vegetables

- Remove the **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven; preheat to 450°F. Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1-inch pieces. Halve the **sweet potatoes** lengthwise; cut crosswise into ½-inch pieces.

2 Roast the vegetables

- Line a sheet pan with foil. Place the **carrot pieces** and **sweet potato pieces** on the foil. Drizzle with **olive oil**; season with salt, pepper, and the **za'atar**. Toss to coat.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

3 Finish & serve your dish

- Meanwhile, roughly chop the **figs**. Place in a bowl and cover with **hot water**; set aside to rehydrate at least 10 minutes. Pick the **mint** leaves off the stems.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, removing the seeds. Add the **honey** and stir to combine.
- Add the **roasted vegetables** and **rehydrated figs** (draining before adding) to the bowl of **lemon dressing**; season with salt and pepper. Toss to coat. Taste; season with salt and pepper if desired.
- Serve **dressed vegetables** topped with the **almonds** and **mint leaves** (tearing just before adding). Enjoy!

Chocolate Cornmeal Biscotti

with Dried Cherries & Almonds

"Alexa, find Blue Apron recipes."



9 SERVINGS | ⌚ 75-85 MIN: 10 MIN ACTIVE, 73 MIN INACTIVE

-  ½ cup Cornbread Mix
-  2 oz Semi-Sweet Chocolate Chips
-  1 cup All-Purpose Flour
-  5 Tbsps Light Brown Sugar
-  ¼ cup Sugar
-  2 oz Salted Butter
-  3 Tbsps Dried Tart Cherries
-  2 Tbsps Sliced Roasted Almonds
-  ¼ cup Dutch Processed Cocoa Powder¹

1 Make the dough

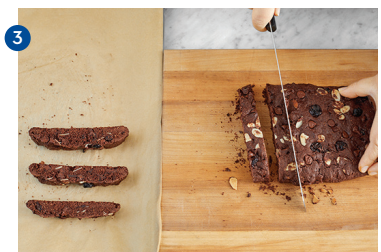
- Place an oven rack in the center of the oven, then preheat to 375°F.
- Working in 30-second increments, melt the **butter** in a large bowl in the microwave (or heat in a small pot on the stove, then transfer to a large bowl).
- Add the **granulated sugar**, **brown sugar**, and ⅓ cup of **warm water**; whisk to combine.
- In a separate bowl, whisk together the **flour**, **cornbread mix**, and **cocoa powder**.
- Transfer the **dry mixture** to the bowl of **butter-sugar mixture**. Stir until just combined.
- Add the **chocolate chips**, **cherries**, and **almonds**; stir to incorporate.

2 Bake the dough

- Line a sheet pan with parchment paper.
- Transfer the **dough** to the parchment and spread into an even, 9-inch by 5-inch rectangle.
- Bake 32 to 36 minutes, or until mostly cooked through (the dough should feel solid and slightly hollow).
- Carefully transfer to a cutting board and let cool about 20 minutes.

3 Slice, bake & serve the biscotti

- Using a serrated knife, slice the **cooled dough** into 1-inch-thick pieces. Return to the sheet pan and arrange in an even layer.
- Bake the **biscotti** 15 to 17 minutes, or until cooked through and hardened.
- Remove from the oven and let cool completely before serving. Enjoy!



1. processed with alkali

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