

Blue Apron

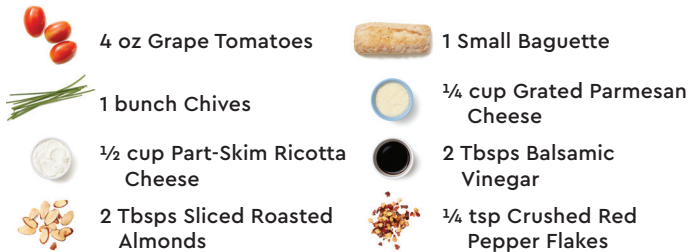
Add-ons

Tomato & Ricotta Crostini

with Balsamic Vinegar & Chives



2-4 SERVINGS | ⌚ 20-30 MIN



1 Prepare the ingredients

- Wash and dry the fresh produce.
- Cut the **baguette** crosswise into 8 equal-sized rounds. Halve the **tomatoes**. Thinly slice the **chives**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper. Stir to combine.

2 Toast the baguette

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **baguette rounds** in an even layer. Toast 3 to 4 minutes per side, or until lightly browned.
- Transfer to a work surface. Wipe out the pan.

3 Cook the tomatoes & serve your dish

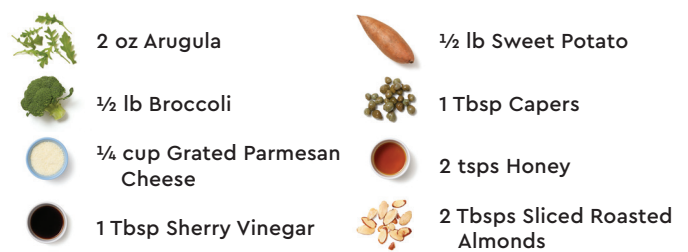
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Add the **halved tomatoes** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened. Turn off the heat; stir in the **vinegar** until combined.
- Serve **toasted baguette** topped with the **seasoned ricotta** and **cooked tomatoes**. Garnish with the **sliced chives**, **almonds**, and **remaining parmesan**. Enjoy!

Roasted Vegetable & Arugula Salad

with Caper-Honey Vinaigrette



2-4 SERVINGS | ⌚ 20-30 MIN



1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce.
- Cut off the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut into small florets. Small dice the **sweet potato**. Roughly chop the **capers**.
- In a bowl, whisk together the **vinegar** and **half the honey** (kneading the packet before opening).
- Transfer **half the vinegar-honey mixture** to a large bowl; add the **chopped capers**.

2 Roast & dress the vegetables

- Line a sheet pan with foil. Place the **broccoli florets** and **diced sweet potato** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Transfer to the bowl of **caper-honey vinaigrette**. Toss to combine.

3 Make the salad & serve your dish

- To the bowl of **dressed vegetables**, add the **arugula**, **remaining vinegar-honey mixture**, and a drizzle of **olive oil**. Season with salt and pepper. Toss to combine.
- Serve the **salad** garnished with the **almonds** and **cheese**. Enjoy!

Blue Apron Add-ons

COOK ALONG WITH alexa

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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
-  4 tsps Honey
-  5 Tbsps Light Brown Sugar
-  1 tsp Baking Powder
-  2 Tbsps Sliced Roasted Almonds

1 Prepare the batter

- Remove the **honey** from the refrigerator to bring to room temperature. Preheat the oven 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, honey** (kneading before opening), **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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