

Blue Apron

Add-ons

Fried Egg & Prosciutto Sandwiches

with Smoked Gouda & Calabrian Mayo



2 SERVINGS | 10-20 MIN



1 Prepare the ingredients

- Halve the **buns**.
- Grate the **cheese** on the large side of a box grater.
- Remove the plastic lining between the slices of **prosciutto**; tear into small pieces.
- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.

2 Toast the buns

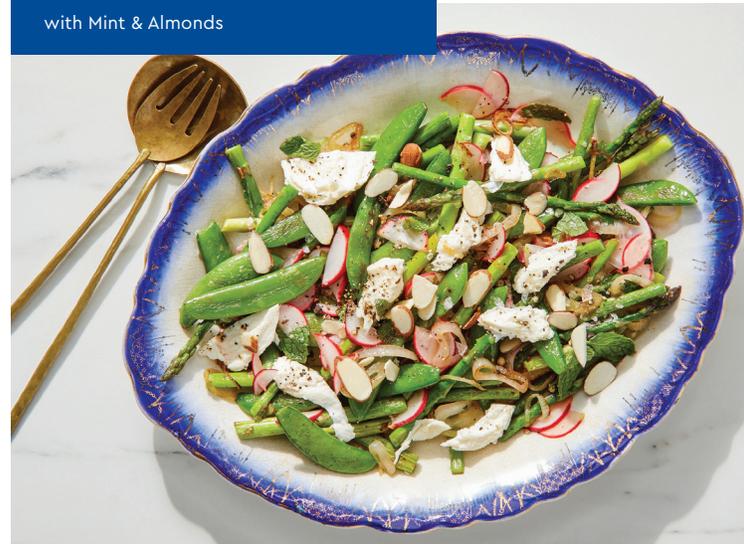
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down. Toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.

3 Cook the eggs & serve your dish

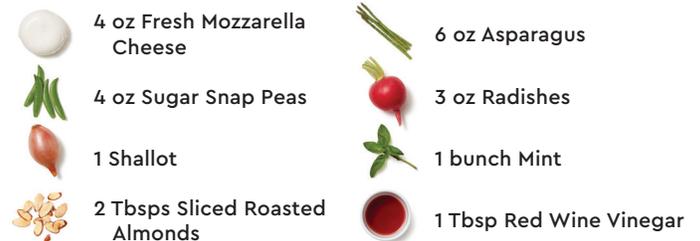
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Evenly top the eggs with the **grated cheese**. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.
- Assemble the **sandwiches** using the **toasted buns**, **Calabrian mayo**, **prosciutto pieces**, and **cooked eggs**. Enjoy!

Asparagus, Snap Pea & Mozzarella Salad

with Mint & Almonds



2-4 SERVINGS | 15-25 MIN



1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and thinly slice the **shallot**. Pull off and discard the tough string that runs the length of each **snap pea** pod. Snap off and discard the tough, woody stem ends of the **asparagus**; halve crosswise.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Pick the **mint** leaves off the stems. In a large bowl, combine the **sliced radishes**, **vinegar**, and **half the mint leaves** (tearing just before adding); season with salt and pepper.

2 Cook the vegetables & serve your dish

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot**, **prepared peas**, and **halved asparagus**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.
- Transfer to the bowl of **dressed radishes**; drizzle with **olive oil** and stir to combine. Taste, season with salt and pepper if desired.
- Serve the **finished vegetables** topped with the **mozzarella** (tearing into small pieces before adding). Garnish with the **almonds** and **remaining mint leaves** (tearing just before adding). Enjoy!

Orange Upside Down Cake

with Brown Sugar Caramel



8 PIECES | ⌚ 40-50 MIN: 18 MIN ACTIVE, 30 MIN INACTIVE

-  1 Navel Orange
-  2 Pasture-Raised Eggs
-  5 Tbsps Light Brown Sugar
-  2/3 cup All-Purpose Flour
-  1 cup Biscuit Mix
-  1/4 cup Sugar
-  4 oz Cultured, Salted Butter
-  1/4 cup Sour Cream
-  4 tsps Honey

1 Prepare the orange

- Remove the **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 350°F.
- Wash and dry the **orange**; using a zester or the small side of a box grater, finely grate. Peel the orange, then thinly slice into rounds.
- Lightly grease a 9-inch cake pan.

2 Make the caramel & topping

- Cut **3/4 of the butter** into large pieces (you will have extra).
- In a small pot, combine the **brown sugar** and **butter pieces**. Cook on **medium**, whisking frequently, 4 to 6 minutes, or until melted and thoroughly combined. Turn off the heat.
- Transfer to the greased pan and spread into an even layer. Evenly top with the **sliced orange** (there will be empty spots).

3 Make the batter & bake the cake

- In a medium bowl, combine the **biscuit mix**, **flour**, and a **pinch of salt**. Whisk to thoroughly combine.
- Crack the **eggs** into a large bowl; add the **granulated sugar**, **sour cream**, **orange zest**, **honey** (kneading the packet before opening), and **1/4 cup of water**. Whisk until smooth.
- Add the **dry ingredients** to the **wet ingredients**. Stir until just combined (be careful not to overmix).
- Pour the **batter** over the **topping**; carefully spread into an even layer.
- Bake 26 to 30 minutes, or until the cake is set and cooked through.

4 Invert the cake & serve your dish

- Remove the **cake** from the oven; immediately run a butter knife around the edges to release the cake from the sides of the pan.
- Carefully place a serving dish over the cake and invert. Serve while still warm. Enjoy!



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