

Blue Apron






Add-ons

Jalapeño Garlic Bread

with Cheddar Cheese



2-4 SERVINGS | 15-25 MIN

-  2 Sandwich Rolls
-  2 cloves Garlic
-  1 oz Sliced Pickled Jalapeño Pepper
-  2 oz White Cheddar Cheese
-  1 oz Salted Butter

1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **rolls** lengthwise.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **softened butter**, **chopped garlic**, and as **much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Using a fork, mash until thoroughly combined.

2 Make the garlic bread & serve your dish

- Place the **halved rolls** on a sheet pan, cut side up. Evenly top with the **jalapeño-garlic butter** and **grated cheese**.
- Toast in the oven 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Transfer to a cutting board. Carefully cut each half into 4 equal-sized pieces. Enjoy!

Chickpea & Green Goddess Salad

with Cucumbers & Pickled Peppers



2-4 SERVINGS | 10-20 MIN

-  1 15.5-oz can Chickpeas
-  1 head Butter Lettuce
-  2 Persian Cucumbers
-  ½ oz Pickled Peppadew Peppers
-  3 Tbsps Green Goddess Dressing
-  ¼ cup Grated Parmesan Cheese
-  2 Tbsps Sliced Roasted Almonds
-  1 Tbsp Weeknight Hero Spice Blend¹

1 Prepare the ingredients

- Wash and dry the fresh produce. Drain and rinse the **chickpeas**.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Halve the **cucumbers** lengthwise, thinly slice crosswise.
- Roughly chop the **peppers**.
- In a large bowl, combine the **sliced cucumbers** and **half the green goddess dressing**. Season with salt and pepper; stir to combine.

2 Cook the chickpeas

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **drained chickpeas** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the chickpeas are lightly browned and heated through.
- Transfer to the bowl of **dressed cucumbers**; stir to combine.

3 Make the salad & serve your dish

- To the bowl of **cooked chickpeas and cucumbers**, add the **chopped lettuce** and enough of the **remaining green goddess dressing** to coat (you may have extra). Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **salad** garnished with the **chopped peppers, almonds, and cheese**. Enjoy!

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

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

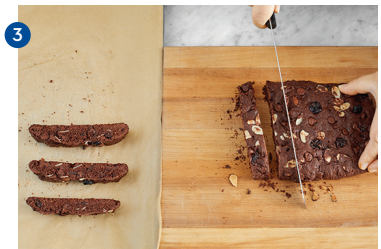
- Place an oven rack in the center of the oven, then preheat to 375°F.
- Working in 30-second increments, melt the **butter** in a large bowl in the microwave (or heat in a small pot on the stove, then transfer to a large bowl).
- Add the **granulated sugar**, **brown sugar**, and ⅓ cup of **warm water**; 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 shape 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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