

# Blue Apron




## Add-ons

### Marinated Mozzarella Toast

with Pickled Peppers & Capers



2-4 SERVINGS | 15-25 MIN

- |  |   |
|--|---|
|  1 Small Baguette           |  4 oz Fresh Mozzarella Cheese     |
|  1 Tbsp Capers             |  ½ oz Pickled Peppadew Peppers   |
|  2 Tbsps Balsamic Vinegar  |  ¼ tsp Crushed Red Pepper Flakes |
|  1 tsp Whole Dried Oregano |   |

#### 1 Prepare the ingredients

- Cut the **baguette** crosswise into 8 equal-sized rounds.
- Roughly chop the **capers**.
- Roughly chop the **peppers**.
- Tear the **cheese** into bite-sized pieces; place in a bowl. Add the **oregano**, **chopped capers**, **2 tablespoons of olive oil**, 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; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

#### 2 Toast the baguette & serve your dish

- 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 and toasted.
- Transfer to a work surface.
- Top each piece of **toasted baguette** with the **marinated cheese** and drizzle with **as much of the vinegar as you'd like**.
- Serve the **finished toasts** garnished with the **chopped peppers**. Enjoy!

### Sautéed Zucchini & Asparagus

with Capers, Butter & Lemon



2-4 SERVINGS | 15-25 MIN

- |   |   |
|---|---|
|  ¾ lb Asparagus   |  1 bunch Mint                     |
|  1 Zucchini      |  1 Tbsp Capers                   |
|  2 cloves Garlic |  1 oz Salted Butter              |
|  1 Lemon         |  ¼ tsp Crushed Red Pepper Flakes |

#### 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Cut the **zucchini** into ½-inch rounds. Peel and roughly chop **2 cloves of garlic**. Snap off and discard the tough, woody stem ends of the **asparagus**; cut on an angle into 2-inch pieces (keeping the pointed tips intact). Quarter and deseed the **lemon**. Pick the **mint** leaves off the stems.

#### 2 Start the vegetables

- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the **zucchini rounds** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until browned.

#### 3 Finish the vegetables & serve your dish

- Flip the **browned zucchini**, then add the **chopped garlic**, **capers**, **asparagus pieces**, 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 occasionally, 3 to 4 minutes, or until combined and the vegetables are softened.
- Turn off the heat; stir in the **juice of 2 lemon wedges**.
- Serve the **finished vegetables** garnished with the **mint leaves** (tearing just before adding). Serve the **remaining lemon wedges** on the side. Enjoy!



# Blue Apron Add-ons

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## Spiced Apple Crumble

with Rolled Oats & Figs



6 SERVINGS | ⌚ 55-65 MIN: 24 MIN ACTIVE, 35 MIN INACTIVE

-  2/3 cup All-Purpose Flour
-  1/2 cup Rolled Oats
-  5 Tbsps Light Brown Sugar
-  1/4 cup Sugar
-  4 oz Cultured, Salted Butter
-  4 Dried Turkish Figs
-  3 Apples
-  1 Navel Orange
-  2 Tbsps Sliced Roasted Almonds
-  1 tsp Warming Spices<sup>1</sup>

### 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 375°F. Wash and dry the fresh produce. Core and medium dice the **apples**. Small dice the **figs**. Halve the **orange** crosswise; squeeze the juice into a bowl. Small dice the **butter**; place in a separate, large bowl and refrigerate until ready to use.

### 2 Make the filling

- Lightly grease an 8-inch square baking dish.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium until hot. Add the **diced apples**, **brown sugar**, **orange juice**, **diced figs**, **spice blend**, and a **pinch of salt**. Cook, stirring occasionally, 3 to 5 minutes, or until the liquid is slightly reduced. Add **1 tablespoon of the flour**. Cook, stirring frequently, 2 to 3 minutes, or until the apples are coated and slightly softened.
- Transfer to the prepared baking dish; spread into an even layer and allow to cool slightly.

### 3 Make the crumble

- To the bowl of **chilled butter**, add the **granulated sugar**, **remaining flour**, **oats**, **almonds**, and a **pinch of salt**. Using your hands and fingers, gently work the diced butter into the dry ingredients until large crumbs are formed.

### 4 Bake & serve your dish

- Evenly top the baking dish of **filling** with the **crumble**.
- Bake 24 to 28 minutes, or until the topping is browned and the filling is bubbly.
- Remove from the oven and let stand at least 5 minutes before serving. Enjoy!



1. Cinnamon, Ginger, Cardamom & Allspice

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