

Blue Apron

Add-ons

Tomato & Basil Pesto Crostini

with Garlic & Capers



2-4 SERVINGS | 15-25 MIN



1 Prepare the ingredients

- Wash, dry, and halve the **tomatoes**; place in a bowl. Season with salt and pepper.
- Slice the **baguette** crosswise into 8 equal-sized rounds.
- Peel and roughly chop **2 cloves of garlic**.

2 Toast the baguette

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **baguette rounds** in an even layer. Toast 2 to 3 minutes per side, or until lightly browned and slightly crispy (if the pan seems dry, add a drizzle of olive oil before flipping).
- 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 **seasoned tomatoes, chopped garlic, capers, 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 the tomatoes are softened. Turn off the heat.
- Serve the **toasted baguette rounds** topped with the **pesto and cooked tomatoes**. Enjoy!

Butter Lettuce & Apple Salad

with Parmesan & Balsamic-Dijon Vinaigrette



2-4 SERVINGS | 5-15 MIN



1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Quarter, core, and thinly slice the **apple**.
- Roughly chop the **onions**.
- Roughly chop the **pistachios**.
- In a large bowl, combine the **mustard, half the honey** (kneading the packet before opening), and **1 tablespoon of olive oil**; whisk until thoroughly combined.

2 Make the salad & serve your dish

- To the bowl of **dressing**, add the **chopped lettuce** and **sliced apple**; season with salt and pepper. Toss to coat.
- Serve the **salad** garnished with the **chopped onions, chopped pistachios, and cheese**. Enjoy!

Blue Apron Add-ons

COOK ALONG WITH alexa

"Alexa, find Blue Apron recipes."

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 Spices¹

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

To view full nutrition information for these recipes, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety. This statement applies to all recipes.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).