

Blue Apron

Add-ons

Buttermilk-Cornmeal Pancakes

with Maple-Fig Syrup & Pistachios



2-4 SERVINGS | 15-25 MIN

- | | |
|--|--|
|  1 cup Cornbread Mix |  1 Pasture-Raised Egg |
|  1 oz Salted Butter |  ½ cup Buttermilk |
|  1 ½ Tbsps Maple Syrup |  2 Tbsps Fig Spread |
|  2 Dried Turkish Figs |  2 Tbsps Roasted Pistachios |

1 Prepare the ingredients

- Roughly chop the **figs**; place in a bowl. Cover with **hot water** and set aside to rehydrate, at least 5 minutes.
- In a bowl, combine the **cornbread mix**, **egg**, **buttermilk**, and **¼ cup of water**. Whisk to thoroughly combine.
- In a separate bowl, combine the **fig spread**, **maple syrup**, and **1 teaspoon of water**.

2 Make the pancakes & serve your dish







- In a large pan (nonstick, if you have one), heat **half the butter** on medium-high until hot.
- Scoop the **batter** into 4 equal-sized pancakes. Cook 3 to 5 minutes, or until bubbles begin to form and the pancakes are set around the edges.
- Flip the pancakes, then add the **remaining butter**. Cook 2 to 4 minutes, or until lightly browned and cooked through.
- Transfer to serving plates.
- Just before serving, to the bowl of **maple-fig syrup**; add the **rehydrated figs** (draining before adding); stir to combine.
- Serve the **pancakes** topped with the **finished syrup** and **pistachios**. Enjoy!

Avocado & Orange Salad

with Cotija & Crispy Tortilla Strips



2-4 SERVINGS | 15-25 MIN

- | | |
|--|--|
|  4 Flour Tortillas |  1 head Butter Lettuce |
|  1 Persian Cucumber |  1 Avocado |
|  1 Shallot |  1 Navel Orange |
|  1 Lime |  2 Tbsps Grated Cotija Cheese |
|  ¼ cup Cilantro Sauce | |

1 Make the tortilla strips

- Preheat the oven to 450°F.
- Evenly stack the **tortillas**; halve lengthwise, then cut crosswise into ½-inch-wide strips. Place on a sheet pan. Drizzle with **2 teaspoons of olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Toast in the oven 6 to 7 minutes, or until lightly browned and crispy. Remove from the oven.

2 Prepare the remaining ingredients

- Wash and dry the fresh produce. Halve the **lime** crosswise. Peel and small dice the **shallot**; place in a large bowl. Add the **cilantro sauce** and the **juice of both lime halves**; season with salt and pepper. Peel the **orange**; halve lengthwise, then thinly slice crosswise. Cut off the root end of the **lettuce**; roughly chop the leaves. Halve and pit the **avocado**; use a spoon to remove the avocado from the skin, then thinly slice. Medium dice the **cucumber**.

3 Make the salad & serve your dish

- To the bowl of **cilantro dressing**, add the **sliced orange**, **chopped lettuce**, **sliced avocado**, and **diced cucumber**; toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **salad** topped with the **tortilla strips** and **cheese**. Enjoy!

Blue Apron

Add-ons

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Millionaire's Shortbread

with Caramel & Chocolate



6-8 SERVINGS | 75-85 MIN: 15 MIN ACTIVE, 70 MIN INACTIVE

-  2/3 cup All-Purpose Flour
-  1 Tbsp Sugar
-  1 Tbsp Light Brown Sugar
-  1/2 cup Cream
-  4 oz Cultured, Salted Butter
-  4 oz Semi-Sweet Chocolate Chips
-  2 Tbsps Caramel Shards

1 Make the shortbread

- Place an oven rack in the center of the oven; preheat to 375°F. Line 6 rounds of a cupcake tin with liners (or line an 8-inch square baking dish with parchment paper).
- Place **half the butter** in a medium bowl. Working in 30-second increments, microwave on high until melted. Add the **granulated sugar, brown sugar, and flour**; stir to combine. Evenly divide the **dough** among the cupcake liners (or place in the baking dish); gently press into an even layer.
- Bake 10 to 12 minutes (cupcake tin) or 8 to 10 minutes (baking dish), or until lightly browned around the edges. Transfer to a cooling rack and let stand about 30 minutes, or until completely cool (for quicker results, transfer to the refrigerator).

2 Make the caramel layer

- In a small pot, combine the **caramel shards, 4 tablespoons of the cream, and a pinch of salt**. Cook on medium, stirring constantly, 5 to 7 minutes, or until slightly thickened and the caramel is melted. Turn off the heat. Stir in **half the remaining butter** (you will have extra) until melted and combined.
- Evenly divide the **caramel** among the **cooled shortbread**; spread into an even layer. Freeze about 10 minutes, or until chilled and set.
- Rinse and wipe out the pot.

3 Make the chocolate layer & serve your dish

- In the same pot, heat the **remaining cream** on medium-high until simmering. Once simmering, cook 1 minute.
- Turn off the heat; add the **chocolate chips and a pinch of salt**. Let sit, without stirring, 1 minute, or until the chocolate begins to melt. Slowly whisk until thoroughly combined. Evenly divide the **chocolate** among the set **caramel layers**; spread into an even layer (top with a pinch of flaky sea salt, if desired).
- Freeze about 20 minutes, or until chilled and set. Enjoy!



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