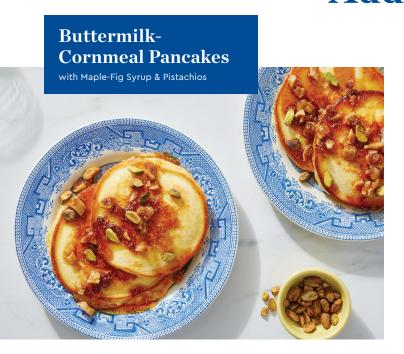
Blue Apron **Add-ons**







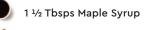


1 cup Cornbread Mix





1 oz Salted Butter ½ cup Buttermilk





2 Tbsps Fig Spread

1 Pasture-Raised Egg



2 Tbsps Roasted **Pistachios**

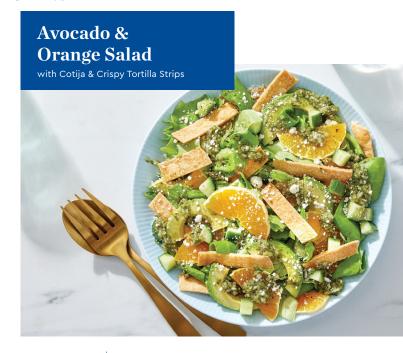
1 Prepare the ingredients

2 Dried Turkish Figs

- 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 1/4 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!



2-4 SERVINGS





4 Flour Tortillas



1 head Butter Lettuce



1 Persian Cucumber



1 Avocado



1 Shallot



1 Navel Orange



1 Lime



2 Tbsps Grated Cotija Cheese



1/4 cup Cilantro Sauce

Make the tortilla strips

- Preheat the oven to 450°F.
- Evenly stack the **tortillas**; halve lengthwise, then cut crosswise into 1/2-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!







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6-8 SERVINGS





²/₃ cup All-Purpose Flour



1 Tbsp Sugar



1 Tbsp Light Brown Sugar



½ cup Cream



4 oz Cultured, Salted Butter



4 oz Semi-Sweet Chocolate Chips



2 Tbsps Caramel Shards

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 <u>medium</u>, 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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