

Blue Apron Add-ons

MENU FOR
June 13–19, 2022

COOK ALONG WITH 

"Alexa, find Blue Apron recipes."

Buttermilk Pancakes

with Nectarine Compote & Mascarpone



2-4 SERVINGS | ⌚ 30-40 MIN



1 Pasture-Raised Egg



1 Nectarine



2 oz Salted Butter



¾ cup Sugar



1 tsp Warming Spices¹



1 cup Biscuit Mix



¼ cup Buttermilk



2 Tbsps Mascarpone Cheese



1 ½ Tbsps Maple Syrup

1 Make the nectarine compote

- Wash and dry the **nectarine**, then halve, pit, and medium dice.
- In a small pot, combine the **diced nectarine**, **half the butter**, **warming spices**, **maple syrup**, and **1 tablespoon of water**. Cook on medium-high, stirring occasionally, 8 to 10 minutes, or until the nectarine is softened and beginning to break down.
- Turn off the heat.

2 Make the batter

- Meanwhile, in a large bowl, whisk together the **biscuit mix**, **sugar**, **egg**, **buttermilk**, and **2 tablespoons of water** (be careful not to overmix).

3 Make the pancakes & serve your dish

- In a large pan (nonstick, if you have one), heat **half the remaining butter** on medium until melted.
- Using about **¼ cup of batter**, form 2 separate pancakes. Cook 3 to 5 minutes, or until bubbles form. Flip and cook 1 to 3 minutes, or until browned and cooked through.
- Transfer to a plate.
- Repeat with the **remaining butter** and **remaining batter**.
- Serve the **pancakes** topped with the **nectarine compote** and **mascarpone**. Enjoy!

1. Cinnamon, Ginger, Cardamom & Allspice

Pesto Pasta Salad

with Arugula, Tomatoes & Parmesan



2-4 SERVINGS | ⌚ 15-25 MIN



¾ lb Mafalda Pasta



½ lb Grape Tomatoes



1 oz Castelvetrano Olives



¼ cup Grated Parmesan Cheese



2 oz Arugula



2 oz Sliced Roasted Red Peppers



1 oz Balsamic-Marinated Cipolline Onions



⅓ cup Basil Pesto

1 Cook the pasta

- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **pasta** to the pot. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve the **tomatoes**; place in a large bowl. Drizzle with **olive oil** and season with salt and pepper; stir to coat.
- Pit and roughly chop the **olives**.
- Roughly chop the **onions**.
- Roughly chop the **peppers**.
- To the bowl of **seasoned tomatoes**, add the **chopped olives**, **chopped onions**, and **chopped peppers**; stir to combine.

3 Make the pasta salad & serve your dish

- To the bowl of **seasoned vegetables**, add the **cooked pasta**, **pesto**, **arugula**, and **half the cheese**; stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **pasta salad** garnished with the **remaining parmesan**. Enjoy!

Arugula & Nectarine Salad

with Tomatoes & Mozzarella



2 SERVINGS | ⌚ 10-15 MIN



2 oz Arugula



1 Nectarine



1 Tbsp Sherry Vinegar



2 Tbsps Sliced Roasted Almonds



4 oz Sweet Peppers



4 oz Grape Tomatoes



4 oz Fresh Mozzarella Cheese



1 Tbsp Italian Seasoning¹

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve, pit, and medium dice the **nectarine**.
- Cut off and discard the stems of the **peppers**; remove the cores. Medium dice.
- Halve the **tomatoes**.
- In a large bowl, combine the **diced nectarine**, **diced peppers**, and **halved tomatoes**. Season with salt and pepper. Stir to combine.
- In a separate bowl, whisk together the **vinegar**, **Italian seasoning**, and **1 tablespoon of olive oil**.

2 Make the salad & serve your dish

- To the bowl of **prepared vegetables and nectarine**, add the **arugula**, **mozzarella** (tearing into small pieces before adding), and **vinaigrette**. Season with salt and pepper; toss to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **salad** garnished with the **almonds**. Enjoy!

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

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What are the three things lobsters never stop growing?

fish, shrimp,
and snails.
Other lobsters, like
lobsters, teeth.

A. Hoops
B. Stomachs
C. Lobsters don't stop growing.



Ricotta & Spicy Zucchini Crostini

with Pistachios & Mint



2-4 SERVINGS

⌚ 25-35 MIN



2 Small Baguettes



2 cloves Garlic



1 cup Part-Skim Ricotta Cheese



1 Tbsp Red Wine Vinegar



2 Zucchini



1 bunch Mint



1 ½ tsps Calabrian Chile Paste



2 Tbsps Roasted Pistachios

1 Prepare the ingredients

- Preheat the oven to 450°F. Wash and dry the fresh produce.
- Medium dice the **zucchini**.
- Peel **2 cloves of garlic**; keeping 1 clove whole, roughly chop the remaining clove.
- Halve the **baguettes** lengthwise.
- Roughly chop the **pistachios**.
- Pick the **mint** leaves off the stems.
- In a bowl, combine the **ricotta** and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.



2 Toast the baguettes

- Place the **halved baguettes** on a sheet pan, cut side up; drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 5 to 7 minutes, or until lightly browned and toasted.
- Transfer to a cutting board. Carefully halve each piece crosswise.



3 Cook & dress the zucchini

- Meanwhile, in a medium bowl, combine the **vinegar**, **1 tablespoon of olive oil**, and **as much of the chile paste as you'd like**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 1 to 2 minutes, or until browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to the bowl of **spicy dressing**; toss to coat.
- Wipe out the pan.



4 Assemble the crostini & serve your dish

- When cool enough to handle, rub the cut sides of the **toasted baguette pieces** with the **peeled garlic clove**; discard the clove.
- Top each piece with the **seasoned ricotta** and **dressed zucchini**.
- Serve the **crostini** garnished with the **chopped pistachios** and **mint leaves** (tearing just before adding). Enjoy!



Loaded Baked Potato Wedges

with Avocado & Cheddar Cheese



2-4 SERVINGS

⌚ 25-35 MIN



1 ¾ lbs Potatoes



1 oz Sliced Pickled Jalapeño Pepper



2 Scallions



4 oz White Cheddar Cheese



1 Tbsp Weeknight Hero Spice Blend¹



1 Avocado



½ oz Pickled Peppadew Peppers



1 Lime



½ cup Sour Cream

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

1 Prepare & start the potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Cut the **potatoes** into 1-inch-wide wedges.
- Transfer to the sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer, skin side down.
- Roast 22 minutes. Leaving the oven on, remove from the oven.



2 Finish the potatoes

- Meanwhile, grate the **cheese** on the large side of a box grater.
- Evenly top the **roasted potatoes** with the **grated cheese**.
- Return to the oven and roast 3 to 5 minutes, or until the cheese is melted and the potatoes are tender when pierced with a fork.
- Remove from the oven.



3 Finish & serve your dish

- Meanwhile, halve the **lime** crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then place in a bowl; add the **juice of 1 lime half** and **sliced white bottoms of the scallions**; season with salt and pepper. Using a fork, mash to your desired consistency.
- Roughly chop the **peppadew peppers**.
- Finely chop the **jalapeño pepper**; thoroughly wash your hands immediately after handling.
- In a bowl, combine the **sour cream** and **as much of the chopped jalapeño pepper as you'd like**.
- Serve the **cheesy potatoes** topped with the **seasoned avocado**, **jalapeño sour cream**, **chopped peppadew peppers**, and **sliced green tops of the scallions**. Serve the **remaining lime half** on the side, if you'd like. Enjoy!



Double Chocolate Cupcakes

with Mint Simple Syrup



9 SERVINGS

⌚ 40-50 MIN: 20 MIN ACTIVE, 90 MIN INACTIVE



1 Pasture-Raised Egg



1 cup Powdered Sugar



1 cup All-Purpose Flour



1 tsp Baking Powder



2 Tbsps Mascarpone Cheese



½ cup Sour Cream



¾ cup Dutch Processed Cocoa Powder¹



6 oz Semi-Sweet Chocolate Chips



½ cup Sugar



¼ cup Cornstarch



1 bunch Mint



2 oz Salted Butter



2 Tbsps Roasted Pistachios

1. processed with alkali

1 Make the mint simple syrup

- Preheat the oven to 375°F.
- Wash and dry the **mint**; pick the leaves off the stems. Place the leaves in a small pot (tearing before adding).
- Add the **powdered sugar** and **½ cup of water**; stir to combine. Cook on medium-high, stirring occasionally, 2 to 4 minutes, or until boiling and the sugar has dissolved. Turn off the heat and cover.
- Let stand at least 1 hour.



2 Make the batter & bake the cupcakes

- Meanwhile, line 9 rounds of a cupcake tin (or lightly grease a loaf pan).
- Place the **butter** and **chocolate chips** in a large bowl. Working in 30-second increments, microwave on high, stirring in between, until melted and combined.
- Add the **granulated sugar**, **sour cream**, and **egg**. Whisk to thoroughly combine. Add the **flour** and **baking powder** and stir until just combined (be careful not to overmix).
- Fill each round about ¾ of the way up with the **batter** (or transfer the batter to the loaf pan) and spread in an even layer.
- Bake 22 to 28 minutes (cupcakes), or 35 to 40 minutes (cake), or until a toothpick inserted into the middle comes out with a few moist crumbs.
- Transfer the pan to a cooling rack and let cool completely.



3 Make the frosting & serve your dish

- In a medium bowl, combine the **cocoa powder**, **cornstarch**, and a **pinch of salt**; whisk to thoroughly combine.
- Place a strainer over a separate clean bowl.
- Transfer the **mint simple syrup** to the strainer and press on the mint leaves to release any additional syrup; discard the mint.
- Transfer the simple syrup back to the pot. Heat on medium-high until simmering. Once simmering, transfer to the bowl of **cocoa powder mixture**; whisk to thoroughly combine.
- Add the **mascarpone** and whisk until melted and combined. Let cool slightly.
- Roughly chop the **pistachios**.
- Transfer **as much of the cooled frosting as you'd like** to the **cooled cupcakes** (or cake) and spread in an even layer. Garnish with the **chopped pistachios** and flaky sea salt if desired. Enjoy!





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Ingredients and quantities in each recipe may vary.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
Blue Apron, LLC, New York, NY 10005



061322, ADD01, ADD02, ADD03,
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