

# Blue Apron

## Add-ons

### Marinated Tomato Flatbread

with Fontina



2-4 SERVINGS | 15-25 MIN



#### 1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash, dry, and halve the **tomatoes**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **halved tomatoes, vinegar, 1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Grate the **cheese** on the large side of a box grater.

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

- Place the **pitas** on a sheet pan; drizzle with **olive oil** and season with salt, pepper, the **oregano**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Turn to coat. Evenly top with the **grated cheese**.
- Toast in the oven 7 to 9 minutes, or until the cheese is melted and the pitas are lightly browned.
- Transfer to a cutting board.
- Evenly top the **toasted pitas** with the **marinated tomatoes** (including the liquid).
- Cut each **finished pita** into 4 equal-sized pieces. Enjoy!

### Greek Salad

with Oregano-Lemon Dressing



2-4 SERVINGS | 10-20 MIN



#### 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds.
- Halve, peel, and thinly slice the **onion**.
- Halve the **tomatoes**.
- Medium dice the **cucumbers**.

#### 2 Make the salad & serve your dish

- To the bowl of **lemon juice**, add the **sliced onion, halved tomatoes, diced cucumbers, olives, oregano, cheese** (crumbling before adding), and **2 tablespoons of olive oil**. Season with salt and pepper. Toss to combine.
- Taste, then season with salt and pepper if desired. Enjoy!

## Orange Upside Down Cake

with Brown Sugar Caramel



8 PIECES | ⌚ 40-50 MIN: 18 MIN ACTIVE, 30 MIN INACTIVE

-  1 Navel Orange
-  2 Pasture-Raised Eggs
-  5 Tbsps Light Brown Sugar
-  2/3 cup All-Purpose Flour
-  1 cup Biscuit Mix
-  1/4 cup Sugar
-  4 oz Cultured, Salted Butter
-  1/4 cup Sour Cream
-  4 tsps Honey

### 1 Prepare the orange

- Remove the **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 350°F.
- Wash and dry the **orange**; using a zester or the small side of a box grater, finely grate. Peel the orange, then thinly slice into rounds.
- Lightly grease a 9-inch cake pan.

### 2 Make the caramel & topping

- Cut **3/4 of the butter** into large pieces (you will have extra).
- In a small pot, combine the **brown sugar** and **butter pieces**. Cook on medium, whisking frequently, 4 to 6 minutes, or until melted and thoroughly combined. Turn off the heat.
- Transfer to the greased pan and spread into an even layer. Evenly top with the **sliced orange** (there will be empty spots).

### 3 Make the batter & bake the cake

- In a medium bowl, combine the **biscuit mix**, **flour**, and a **pinch of salt**. Whisk to thoroughly combine.
- Crack the **eggs** into a large bowl; add the **granulated sugar**, **sour cream**, **orange zest**, **honey** (kneading the packet before opening), and **1/4 cup of water**. Whisk until smooth.
- Add the **dry ingredients** to the **wet ingredients**. Stir until just combined (be careful not to overmix).
- Pour the **batter** over the **topping**; carefully spread into an even layer.
- Bake 26 to 30 minutes, or until the cake is set and cooked through.

### 4 Invert the cake & serve your dish

- Remove the **cake** from the oven; immediately run a butter knife around the edges to release the cake from the sides of the pan.
- Carefully place a serving dish over the cake and invert. Serve while still warm. Enjoy!



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