Blue Apron Add-ons





1 cup Biscuit Mix



2 Scallions



2 oz Smoked Gouda Cheese



1/4 cup Sour Cream



1/4 tsp Crushed Red Pepper Flakes

Peppers

2 oz Sliced Roasted Red



¼ cup Sugar



1 oz Salted Butter



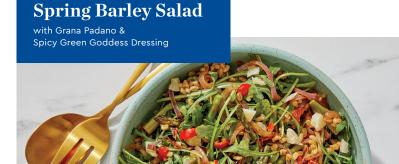
1 Tbsp Red Wine Vinegar

Prepare & bake the biscuits

- Preheat the oven to 450°F.
- Wash, dry, and thinly slice the scallions. Grate the cheese on the large side of a box grater.
- In a large bowl, combine the biscuit mix, sliced scallions, sour cream, half the grated cheese, and 1/4 cup of water. Gently stir until just combined (be careful not to overmix).
- Lightly oil a sheet pan. Scoop the biscuit dough into 4 equal-sized dollops; place on the sheet pan. Evenly top each biscuit with the remaining grated cheese.
- · Bake 14 to 16 minutes, or until the biscuits are set and cooked through. Remove from the oven.

2 Make the jam & serve your dish

- Meanwhile, finely chop the roasted peppers.
- In a small pot, combine the sugar, vinegar, chopped peppers, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Stir to combine. Heat to boiling on high. Once boiling, cook, stirring occasionally, 6 to 7 minutes, or until thickened. Turn off the heat. Stir in the butter.
- Transfer to a bowl and set aside to cool, at least 5 minutes. Stir just before serving.
- Serve the baked biscuits with the red pepper jam. Enjoy!









½ cup Pearled Barley



1 Red Onion



4 oz Arugula



3 Tbsps Green Goddess Dressina



6 oz Asparagus

1/2 oz Pickled Peppadew

Peppers

0.7 oz Grana Padano



1 ½ tsps Calabrian Chile Paste

Cook the barley

• Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high. Once boiling, add the barley and cook, uncovered, 28 to 30 minutes, or until tender. Turn off the heat. Drain thoroughly; return to the pot.

2 Prepare the ingredients

- · Meanwhile, wash and dry the fresh produce. Halve, peel, and thinly slice the onion. Snap off and discard the tough, woody stem ends of the asparagus; cut into 1-inch pieces (keeping the pointed tips intact). Roughly chop the peppers.
- In a bowl, combine the green goddess dressing and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be.

3 Cook the vegetables & serve your dish

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the sliced onion; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened. Add the asparagus pieces; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Turn off the heat. Transfer to the pot of cooked barley; add the arugula, spicy dressing, and chopped peppers. Season with salt and pepper; stir to combine.
- Serve the salad garnished with the cheese (crumbling before adding). Enjoy!







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9 PIECES 40-50 MIN: 14 MIN ACTIVE, 34 MIN INACTIVE



2 Pasture-Raised Eggs



2 Challah Buns



1 Pear



½ cup Cream



1 oz Salted Butter



1/4 cup Mascarpone Cheese



1 cup Powdered Sugar



2 oz Semi-Sweet Chocolate Chips



1 tsp Warming Spices¹

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 350°F.
- Wash, dry, and quarter the **pear**; remove the core. Thinly slice lengthwise, then halve the slices crosswise.
- Tear the **buns** into bite-sized pieces.

2 Cook the pear

- In a medium pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the sliced pear, warming spices, and a pinch of salt. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened.
 Turn off the heat and allow to cool slightly.

3 Make the filling

 Crack the eggs into a large bowl. Add the cream, mascarpone, and ¾ cup of the sugar. Whisk to thoroughly combine. Add the chocolate chips and cooked pear (including any excess liquid from the pan). Stir to combine. Add the bun pieces and gently stir to combine. Set aside to saturate about 2 minutes.

Bake & serve your dish

- Lightly grease an 8-inch square baking dish. Transfer the **filling** to the baking dish; spread into an even layer.
- Bake 26 to 30 minutes, or until the buns are toasted and the filling is set and cooked through. Remove from the oven; let stand at least 2 minutes before serving. (If making ahead of time, let cool completely, then cover with foil. When ready to serve, keep covered with foil and reheat in a 350°F oven for 15 to 20 minutes, or until heated through.)
- If desired, use a small sieve to sprinkle 1 teaspoon of the remaining sugar on top of the bread pudding. Enjoy!









1. Cinnamon, Ginger, Cardamom & Allspice

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