

Blue Apron

Add-ons

Smoked Gouda & Scallion Biscuits

with Red Pepper Jam



2-4 SERVINGS | 20-30 MIN

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|--|--|
|  1 cup Biscuit Mix |  2 oz Sliced Roasted Red Peppers |
|  2 Scallions |  ¼ cup Sugar |
|  2 oz Smoked Gouda Cheese |  1 oz Salted Butter |
|  ¼ cup Sour Cream |  1 Tbsp Red Wine Vinegar |
|  ¼ tsp Crushed Red Pepper Flakes | |

1 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 **¼ 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!

Spring Barley Salad

with Grana Padano & Spicy Green Goddess Dressing



2-4 SERVINGS | 30-40 MIN

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|--|---|
|  ½ cup Pearled Barley |  6 oz Asparagus |
|  1 Red Onion |  ½ oz Pickled Peppadew Peppers |
|  4 oz Arugula |  0.7 oz Grana Padano Cheese |
|  3 Tbsps Green Goddess Dressing |  1 ½ tps Calabrian Chile Paste |

1 Cook the barley

- Fill a medium pot ¾ 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!

Pear & Chocolate Bread Pudding

with Cinnamon & Cardamom



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
-  ¼ 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.

4 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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