

# Blue Apron

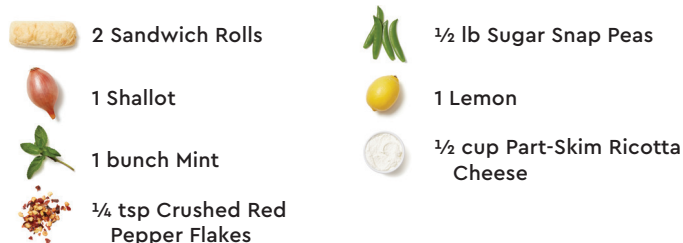
## Add-ons

### Snap Pea & Lemon Ricotta Toasts

with Shallot & Mint



2-4 SERVINGS | 20-30 MIN



#### 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce. Halve the **rolls** lengthwise, then cut each half crosswise into 4 equal-sized pieces. Peel and thinly slice the **shallot**. Pull off and discard the tough string that runs the length of each **snap pea** pod; halve crosswise. Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon. Quarter and deseed the lemon. Pick the **mint** leaves off the stems.
- In a bowl, combine the **ricotta**, the **juice of 2 lemon wedges**, a drizzle of **olive oil**, and **as much of the red pepper flakes as you'd like**. Season with salt and pepper; stir to combine.

#### 2 Toast the bread

- Transfer the **bread pieces** to a sheet pan, cut side up. Drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 7 to 9 minutes, or until lightly browned. Transfer to a work surface.

#### 3 Cook the vegetables & serve your dish

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot. Add the **sliced shallot** and **halved peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Turn off the heat.
- Serve each piece of **toasted bread** topped with the **lemon ricotta** and **cooked vegetables**. Garnish with the **mint leaves** (tearing before adding). Enjoy!

### Spicy Tomato Pinwheels

with Fontina & Parmesan



2-4 SERVINGS | 25-35 MIN



#### 1 Form the pinwheels

- Remove the **dough** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven; preheat to 450°F. Line a sheet pan with foil; lightly oil the foil.
- In a bowl, combine the **tomato sauce**, **Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Using your hands, gently stretch the **dough** into a 1/4-inch-thick rectangle (if the dough is resistant, let rest 5 minutes).
- Carefully transfer to a work surface. Leaving a 1-inch border around the edges, spread **half the sauce** onto the dough. Evenly top with the **fontina**. Starting from one side, carefully fold the edge over and roll the dough up into a log, creating a spiral. Using a sharp knife, cut crosswise into 1-inch pieces.
- Transfer to the oiled sheet pan, cut side down. Arrange in an even layer and season with salt and pepper. Sprinkle with **all but a pinch of the parmesan**.

#### 2 Bake the pinwheels & serve your dish

- Bake the **pinwheels** 15 to 20 minutes, or until lightly browned, the cheese is melted, and the dough is cooked through. Remove from the oven and let rest at least 2 minutes before serving.
- Serve the **baked pinwheels** garnished with the **remaining parmesan**. Serve the **remaining sauce** on the side. Enjoy!

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

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





## Cherry-Miso Scones

with Sour Cherry Cream



4 SCONES | 50-60 MIN: 19 MIN ACTIVE, 36 MIN INACTIVE

-  3 Tbsps Dried Tart Cherries
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  1 Tbsp Light Brown Sugar
-  3 Tbsps Sweet White Miso Paste
-  2 Tbsps Sour Cherry Spread
-  ¼ cup Cream
-  2 oz Salted Butter

### 1 Make the dough

- Place the **butter** in the freezer until hardened.
- In a bowl, whisk together the **sugar, miso paste, 2 tablespoons of the cream, and 2 tablespoons of water.**
- In a separate, large bowl, whisk together the **flour, baking powder, and a pinch of salt.** Working quickly, using the large side of a box grater, grate the **frozen butter** into the bowl of **dry ingredients.** Toss to thoroughly combine.
- Add the **wet ingredients** to the bowl of **dry ingredients;** stir to thoroughly combine (if the dough seems too dry, add 1 tablespoon of water). Gently fold in the **cherries.**

### 2 Form & chill the dough

- Transfer the **dough** to a large piece of plastic wrap. Form into a disk, about 6 inches in diameter. Tightly wrap the disk in the plastic wrap and refrigerate until set, about 20 minutes.
- Place an oven rack in the center of the oven; preheat to 350°F.

### 3 Make the sour cherry cream

- Meanwhile, in a bowl, whisk together the **sour cherry spread and remaining cream.**

### 4 Bake & serve the scones

- Line a sheet pan with parchment paper. Cut the **chilled dough** into 4 equal-sized wedges. Transfer to the sheet pan, leaving about 2 inches between each scone. Evenly brush with enough of the **sour cherry cream** to cover (you may have extra).
- Bake 21 to 26 minutes, or until lightly browned and cooked through. Remove from the oven; let stand at least 10 minutes.
- Serve the **scones** with any **remaining sour cherry cream** on the side. Enjoy!



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