

Blue Apron

Add-ons

Stuffed Dinner Rolls

with Caramelized Onions & Smoked Gouda



2-4 SERVINGS | 30-40 MIN



1 Form & bake the rolls

- 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.
- Lightly oil a baking dish with a drizzle of **olive oil**.
- In a bowl, combine half the **spice blend** (you will have extra) and **1 tablespoon of olive oil**.
- Cut the **dough** into 8 equal-sized pieces.
- Grate the **smoked gouda** on the large side of a box grater; place in a bowl. Add the **caramelized onions**; stir to combine.
- Working one piece at a time, flatten a piece of dough to form a circle. Place **1 tablespoon of the gouda-onion mixture** in the center of the circle. Bring the edges of the dough together over the mixture and tightly pinch to seal; shape into a ball.
- Transfer to the baking dish, sealed side down.
- Repeat with the **remaining dough and smoked gouda mixture**. Evenly top or brush each roll with the **spiced oil** and a **pinch of the parmesan** (reserving the rest for serving).
- Bake 15 to 20 minutes, or until golden brown and cooked through. Remove from the oven; let rest at least 5 minutes.

2 Finish & serve your dish

- Meanwhile, wash and dry the **parsley**; roughly chop the leaves and stems.
- Serve the **baked rolls** garnished with the **chopped parsley** and **remaining parmesan**. Enjoy!

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

Creamy Spinach & Egg Sandwiches

with Parmesan Cheese



2 SERVINGS | 15-25 MIN



1 Prepare the ingredients

- Wash and dry the **spinach**. Peel and roughly chop **2 cloves of garlic**. Halve the **buns**.

2 Make the creamy spinach

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot. Add the **chopped garlic**. Cook, stirring constantly, 1 to 2 minutes, or until softened. Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until wilted.
- Transfer to a bowl. Add the **mascarpone**, **parmesan**, and **as much of the hot sauce as you'd like**. Stir to combine. Cover with foil to keep warm. Wipe out the pan.

3 Fry the eggs

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- Carefully transfer to a work surface.

4 Toast the buns & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Add the **halved buns**, cut side down. Toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the **sandwiches** using the **toasted buns**, **creamy spinach**, **fried eggs**, and **crispy onions**. Enjoy!

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Add-ons

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Millionaire's Shortbread

with Caramel & Chocolate



6 OR 8 SERVINGS | 75-85 MIN: 15 MIN ACTIVE, 70 MIN INACTIVE

-  2/3 cup All-Purpose Flour
-  1 Tbsp Sugar
-  1 Tbsp Light Brown Sugar
-  1/2 cup Cream
-  4 oz Cultured, Salted Butter
-  4 oz Semi-Sweet Chocolate Chips
-  2 Tbsps Caramel Shards

1 Make the shortbread

- Place an oven rack in the center of the oven; preheat to 375°F. Line 6 rounds of a cupcake tin with liners (or line an 8-inch square baking dish with parchment paper).
- Place **half the butter** in a medium bowl. Working in 30-second increments, microwave on high until melted. Add the **granulated sugar, brown sugar, and flour**; stir to combine. Evenly divide the **dough** among the cupcake liners (or place in the baking dish); gently press into an even layer.
- Bake 10 to 12 minutes (cupcake tin) or 8 to 10 minutes (baking dish), or until lightly browned around the edges. Transfer to a cooling rack and let stand about 30 minutes, or until completely cool (for quicker results, transfer to the refrigerator).

2 Make the caramel layer

- In a small pot, combine the **caramel shards, 4 tablespoons of the cream, and a pinch of salt**. Cook on **medium**, stirring constantly, 5 to 7 minutes, or until slightly thickened and the caramel is melted. Turn off the heat. Stir in **half the remaining butter** (you will have extra) until melted and combined.
- Evenly divide the **caramel** among the **cooled shortbread**; spread into an even layer. Freeze about 10 minutes, or until chilled and set.
- Rinse and wipe out the pot.

3 Make the chocolate layer & serve your dish

- In the same pot, heat the **remaining cream** on medium-high until simmering. Once simmering, cook 1 minute.
- Turn off the heat; add the **chocolate chips and a pinch of salt**. Let sit, without stirring, 1 minute, or until the chocolate begins to melt. Slowly whisk until thoroughly combined. Evenly divide the **chocolate** among the set **caramel layers**; spread into an even layer (top with a pinch of flaky sea salt, if desired).
- Freeze about 20 minutes, or until chilled and set. Enjoy!



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