

# Blue Apron

## Add-ons

### Cheesy Egg & Pepper Tacos

with Chipotle Sour Cream



2-4 SERVINGS | 15-25 MIN



#### 1 Prepare the ingredients

- Wash and dry the fresh produce. Thinly slice the **scallions**; separate the white bottoms and hollow green tops. Cut off the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Grate the **cheese** on the large side of a box grater. Crack the **eggs** into a bowl; season with salt and pepper. Beat until smooth. In a separate bowl, combine the **sour cream** and **as much of the chile paste as you'd like**; season with salt and pepper.

#### 2 Warm the tortillas

- Wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through. Transfer to a work surface and carefully unwrap.

#### 3 Cook the vegetables & eggs

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions** and **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened. Add the **beaten eggs**. Cook, stirring frequently, 2 to 3 minutes, or until cooked through. Turn off the heat; stir in the **grated cheese** until melted.

#### 4 Assemble the tacos & serve your dish

- Assemble the tacos using the **warmed tortillas**, **cooked vegetables and eggs**, **chipotle sour cream**, and **sliced green tops of the scallions**. Enjoy!

### Roasted Sweet Potato & Arugula Salad

with Croutons & Harissa Vinaigrette



2-4 SERVINGS | 20-30 MIN



#### 1 Start the sweet potato

- Remove the **honey** from the refrigerator. Preheat the oven to 450°F. Wash and dry the fresh produce. Line a sheet pan with foil.
- Halve the **sweet potato** lengthwise; cut crosswise into 1/4-inch pieces. Place on the sheet pan; drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Roast 9 minutes. Leaving the oven on, remove from the oven.

#### 2 Prepare the remaining ingredients

- Meanwhile, medium dice the **baguette**; place in a large bowl. Drizzle with **olive oil** and season with salt, pepper, and the **remaining spice blend**.
- Quarter, core, and thinly slice the **pear**.

#### 3 Make the croutons

- Reserving the bowl, place the **diced baguette** on the other side of the sheet pan of **partially roasted sweet potato**.
- Roast 9 to 11 minutes, or until the croutons are lightly browned and the sweet potato is tender.

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

- In the reserved bowl, combine the **harissa paste**, **honey**, **vinegar**, and **1 tablespoon of olive oil**; season with salt and pepper.
- Add the **arugula**, **roasted sweet potato**, **croutons** and **sliced pear**. Season with salt and pepper; toss to coat. Enjoy!

1. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric



### Pear & Chocolate Bread Pudding

with Cinnamon & Cardamom

"Alexa, find Blue Apron recipes."



9 SERVINGS | 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 Spices<sup>1</sup>

#### 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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