

# **Blue Apron** Add-ons

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MENU FOR  
June 06–12, 2022

COOK ALONG WITH 

*"Alexa, find Blue Apron recipes."*

# Cheesy Garlic Bread

with Calabrian Chile & Chives



2-4 SERVINGS | ⌚ 20-30 MIN



2 Sandwich Rolls



1 bunch Chives



1 ½ tsps Calabrian Chile Paste



2 cloves Garlic



4 oz White Cheddar Cheese

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **chives**, then thinly slice.
- Halve the **rolls** lengthwise.
- Grate the **cheese** on the large side of a box grater.
- Peel and finely chop **2 cloves of garlic**.
- In a bowl, combine the **grated cheese**, **chopped garlic**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine.

## 2 Assemble & bake the cheesy bread

- Line a sheet pan with foil.
- Transfer the **halved rolls**, cut side up, to the foil. Evenly top with the **cheese mixture** and a drizzle of **olive oil**.
- Bake 9 to 11 minutes, or until the cheese is melted and the rolls are lightly toasted.
- Transfer to a cutting board.

## 3 Finish & serve your dish

- When cool enough to handle, halve the **cheesy bread** on an angle.
- Serve the **finished bread** garnished with the **sliced chives**. Enjoy!

# Crispy Garlic-Herb Gnocchi

with Creamy Basil Pesto



2-4 SERVINGS | ⌚ 10-15 MIN



17.6 oz Gnocchi



1/3 cup Basil Pesto



2 Tbsps Mascarpone Cheese



1 bunch Parsley



1 oz Garlic & Herb Spreadable Butter



1/4 cup Grated Parmesan Cheese

## ① Cook the gnocchi

- Remove the **spreadable butter** from the refrigerator to soften.
- In a large pan (nonstick, if you have one), heat **2 tablespoons of olive oil** on medium-high until hot.
- Add the **gnocchi** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned. Season with salt and pepper.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly crispy and cooked through.
- Transfer to a bowl; add the **softened butter** and **all but a pinch of the parmesan**. Toss to coat.
- Taste, then season with salt and pepper if desired.

## ② Prepare the remaining ingredients & serve your dish

- Meanwhile, wash and dry the **parsley**; roughly chop the leaves and stems.
- In a bowl, combine the **pesto** and **mascarpone**; season with salt and pepper.
- Serve the **cooked gnocchi** with the **creamy pesto** on the side. Garnish with the **remaining parmesan** and **chopped parsley**. Enjoy!

# Arugula & Feta Salad

with Fig Vinaigrette



2-4 SERVINGS | ⌚ 10-15 MIN



4 oz Arugula



4 oz Grape Tomatoes



1 ½ oz Feta Cheese



1 Tbsp Fig Spread



3 oz Radishes



½ oz Pickled Peppadew Peppers



1 Tbsp Apple Cider Vinegar



2 Tbsps Sliced Roasted Almonds

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- In a large bowl, combine the **vinegar, fig spread, and 1 tablespoon of olive oil**. Season with salt and pepper; whisk to combine.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Roughly chop the **peppers**.

## 2 Make the salad & serve your dish

- To the bowl of **vinaigrette**, add the **sliced radishes, halved tomatoes, and arugula**; season with salt and pepper. Toss to combine.
- Serve the **salad** garnished with the **chopped peppers, almonds, and cheese** (crumbling before adding). Enjoy!



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A. No  
B. Strong  
C. Lobsters don't



# Mushroom, Egg & Cheese Sandwiches

with Truffle Mayo



2 SERVINGS

🕒 15-25 MIN



4 Pasture-Raised Eggs



4 oz Mushrooms



2 Tbsps Mayonnaise



2 Sesame Seed Buns



2 oz Fontina Cheese



¼ tsp Truffle Zest Seasoning<sup>1</sup>

1. includes natural truffle flavor and black summer truffle



## 1 Prepare the ingredients

- Using a damp paper towel, gently brush off any dirt from the **mushrooms**, then thinly slice.
- Grate the **cheese** on the large side of a box grater.
- Crack the **eggs** into a bowl; season with salt and pepper and beat until smooth. Stir in the **grated cheese**.
- In a separate bowl, combine the **mayonnaise** and as much of the **truffle zest** as you'd like.



## 2 Toast the buns

- In a medium nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down. Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.



## 3 Cook the mushrooms

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and softened.
- Transfer to a plate.
- Wipe out the pan.



## 4 Scramble the eggs & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- Add the **beaten eggs and cheese**. Cook, stirring constantly, 2 to 3 minutes, or until the eggs are cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Assemble the sandwiches using the **toasted buns**, **truffle mayo**, **scrambled eggs**, and **cooked mushrooms**. Enjoy!



# Cocoa & Maple Granola

with Coconut Chips & Dried Cherries



2-4 SERVINGS

⌚ 30-40 MIN



1 oz Sweetened Toasted Coconut Chips



3 Tbsps Dried Tart Cherries



1 ½ Tbsps Maple Syrup



1 tsp Warming Spices<sup>1</sup>



1 cup Rolled Oats



2 tsps Honey



¼ cup Dutch Processed Cocoa Powder<sup>2</sup>

1. Cinnamon, Ginger, Cardamom & Allspice 2. processed with alkali



### 1 Prepare the granola

- Remove the **honey** from the refrigerator to bring to room temperature.
  - Place an oven rack in the center of the oven, then preheat to 300°F.
  - In a large bowl, combine the **oats**, **warming spices**, **coconut chips**, **maple syrup**, **honey** (kneading the packet before opening), **half the cocoa powder** (you will have extra), **a pinch of salt**, and **¼ cup of olive oil**. Stir to combine.
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### 2 Toast the granola

- Line a sheet pan with parchment paper.
  - Transfer the **granola** to the parchment and spread into an even layer.
  - Bake 25 to 30 minutes, or until slightly crispy and toasted.
  - Remove from the oven.
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### 3 Finish & serve your dish

- Meanwhile, roughly chop the **cherries**.
- Carefully add the **chopped cherries** to the sheet pan of **toasted granola**; stir to combine.
- Let cool before serving. Enjoy!



# Coconut Custard Parfait

with Marinated Mango



4 SERVINGS

🕒 135-145 MIN: 20 MIN ACTIVE, 120 MIN INACTIVE



2 Pasture-Raised Eggs



1 Lime



¾ cup Cream



1 cup Powdered Sugar



2 Mango Cheeks



1 13.5-oz can Light Coconut Milk



¾ cup Cornstarch



1 oz Sweetened Toasted Coconut Chips

## 1 Prepare the ingredients & marinate the mango

- Small dice the **mango**.
- Wash and dry the **lime**. Using a zester or the small side of a box grater, finely grate the lime to get 2 teaspoons. Halve the lime crosswise.
- In a bowl, combine the **diced mango, lime zest, the juice of both lime halves, and ¼ cup of the powdered sugar**. Set aside to marinate, stirring occasionally.
- In a separate, large bowl, combine the **cornstarch, remaining powdered sugar, and a pinch of salt**; whisk to combine. Add the **eggs** and whisk until smooth.



## 2 Start the custard & temper the eggs

- In a small pot, combine the **coconut milk and cream**. Cook on high 3 to 4 minutes, or until just beginning to simmer.
- Slowly whisk the **heated coconut mixture** into the **beaten egg mixture**, then return to the pot.



## 3 Finish the custard & serve your dish

- Cook on medium, whisking constantly, 3 to 4 minutes, or until thickened to a pudding-like consistency.
- Immediately transfer to a clean bowl to prevent from scorching.
- Divide **half the custard** among 4 glasses or jars (or transfer to a large serving dish). Evenly top with the **marinated mango** (including any liquid). Top with the **remaining custard**, then cover with plastic wrap (making sure the plastic touches the custard to prevent a film from forming).
- Refrigerate about 2 hours, or until set and chilled.
- Serve the **finished custard parfait** garnished with the **coconut chips**. Enjoy!





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Ingredients and quantities in each recipe may vary.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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



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ADD04, ADD05, ADD06