# Blue Apron Add-ons

MENU FOR
July 11–17, 2022



"Alexa, find Blue Apron recipes."



#### 2 SERVINGS





2 Pasture-Raised Eggs



1 Bird's Eye Chile Pepper



1/3 cup Crispy Onions



2 Thsps Hoisin Sauce



2 Tbsps Mayonnaise



2 Potato Buns



2 Scallions



1/4 cup Cream



1 Tbsp Sesame Oil

## Prepare the ingredients

- Wash and dry the fresh produce.
- · Halve the buns.
- Thinly slice the scallions.
- Cut off and discard the stem of the **pepper**: thinly slice crosswise (for a milder dish, remove the ribs and seeds). Thoroughly wash your hands immediately after handling.
- In a bowl, combine the mayonnaise and hoisin sauce.
- · Crack the eggs into a separate bowl; add the cream and season with salt and pepper. Beat until smooth.

#### 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 1 to 2 minutes, or until lightly browned.
- Transfer to a work surface.

#### Cook the eggs & serve your dish

- In the same pan, heat the sesame oil on medium-high until hot.
- Add the sliced scallions and as much of the sliced pepper as you'd like; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- · Add the beaten eggs. Cook, stirring constantly, 1 to 2 minutes, or until cooked through. Turn off the heat.
- Assemble the sandwiches using the toasted buns, hoisin mayo, cooked eggs, and crispy onions. Enjoy!



#### 2 SERVINGS





1 Pasture-Raised Egg



1 Peach



½ cup Cream



1/4 cup Caramel Shards

# Prepare the batter & soak the bread

- Wash and dry the fresh produce.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon.
- In a shallow dish, whisk together the **cream**, **egg**, **lemon zest**, and **a pinch of salt**.
- Working in batches if necessary, add the **bread** and let soak 2 to 3 minutes per side.

## 2 Make the peach compote

- Halve, pit, and medium dice the peach.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- In a small pot, combine the diced peach, lemon juice, caramel shards, half the butter, and ¼ cup of water. Cook on medium-high, stirring occasionally, 8 to 10 minutes, or until the peach is softened and beginning to break down.
- Turn off the heat.



4 slices Sourdough Pullman Bread



1 Lemon



1 oz Salted Butter

# Make the French toast & serve your dish

- In a large pan (nonstick, if you have one), heat the remaining butter on medium-high until melted.
- Working in batches if necessary, add the soaked bread to the pan. Cook 3 to 4 minutes per side, or until golden brown and cooked through.
- Transfer to a plate.
- Serve the French toast topped with the peach compote. Enjoy!



2-4 SERVINGS





1 cup Biscuit Mix



2 oz Salted Butter



1 bunch Thyme

## 1 Prepare & bake the biscuits

- Remove the **butter** from the refrigerator to soften.
- $\bullet$  Place an oven rack in the center of the oven, then preheat to 450  $^{\circ}F.$
- Wash and dry the **thyme**; pick the leaves off the stems. Roughly chop the leaves.
- In a bowl, combine the biscuit mix, chopped thyme leaves, sour cream, half the cheese, and ¼ cup of water. Gently stir until just combined (be careful not to overmix).
- · Lightly oil the center of a sheet pan.
- Scoop 4 equal-sized dollops of the **biscuit dough** onto the oiled portion of the sheet pan.
- Bake 14 to 16 minutes, or until the biscuits are set and cooked through.
- Remove from the oven and let stand at least 2 minutes before serving.



1/4 cup Sour Cream



1/4 cup Grated Parmesan Cheese



1/4 tsp Truffle Zest Seasoning<sup>1</sup>

# 2 Make the truffle butter & serve your dish

- Meanwhile, in a bowl, combine the softened butter, remaining cheese, and as much of the truffle zest as you'd like. Using a fork, mash until thoroughly combined.
- Serve the baked biscuits with the truffle butter. Enjoy!

<sup>1.</sup> includes natural truffle flavor and black summer truffle

## **Protein Add-ons**

Weekly selections, ready for your creativity

#### **GETTING STARTED**

Remember to always pat your proteins dry and season with salt and pepper.



# **Poultry**



2 or 4 Boneless, Skinless Chicken Breasts

Internal Temperature: 165°F

To cook: In a medium or large pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.



#### **Pork**



3 oz or 6 oz Prosciutto

Internal Temperature: N/A

To cook: Remove the plastic lining between the slices of prosciutto.



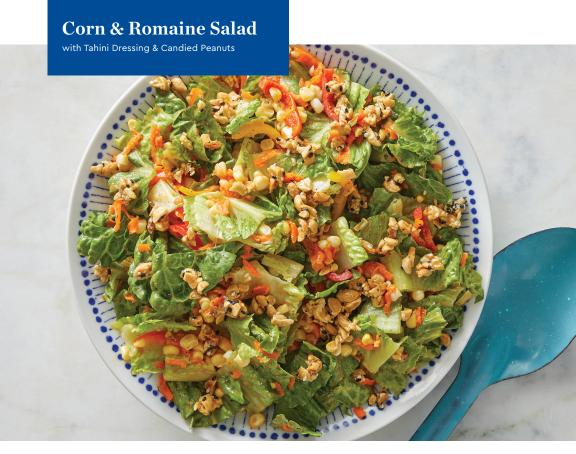
## **Seafood**



10 oz or 20 oz Tail-On Shrimp<sup>1</sup>

Internal Temperature: N/A

To cook: In a medium or large pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.









1 Romaine Lettuce Heart



4 oz Sweet Peppers



1 Tbsp Soy Sauce



2 tsps Honey



3 Tbsps Roasted Peanuts



6 oz Carrots



2 ears of Corn



2 Tbsps Tahini



2 Tbsps Orange Marmalade



1 tsp Black & White Sesame Seeds

#### 1 Prepare the ingredients

- Remove the honey from the refrigerator to bring to room temperature.
- · Wash and dry the fresh produce.
- Roughly chop the **peanuts**.
- Roughly chop the lettuce.
- Peel the carrots and grate on the large side of a box grater.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Remove any husks and silks from the corn; cut the kernels off the cobs.
- In a large bowl, combine the tahini, soy sauce, orange marmalade, and 1 teaspoon of water.



#### 2 Make the candied peanuts

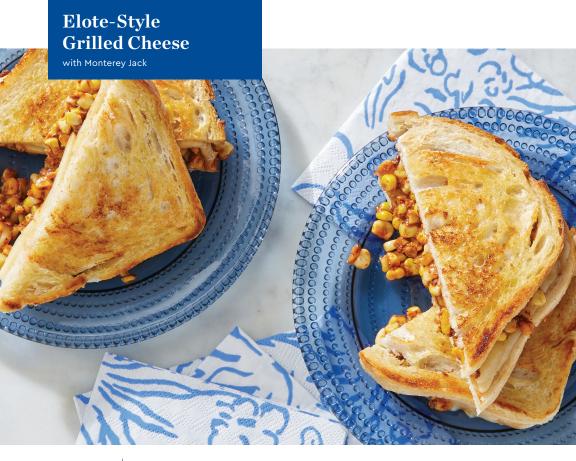
- Meanwhile, line a plate with parchment paper (or lightly grease with oil).
- Heat a medium pan (nonstick, if you have one) on medium-high until hot.
- Add the chopped peanuts, sesame seeds, and honey (kneading the packet before opening). Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the peanuts are lightly browned and coated.
- Transfer to the prepared plate in an even layer to avoid sticking; set aside to cool.



## 3 Make the salad & serve your dish

- To the bowl of dressing, add the chopped lettuce, grated carrots, sliced peppers, and corn kernels.
   Drizzle with olive oil and season with salt and pepper.
   Toss to combine.
- Taste, then season with salt and pepper if desired.
- Serve the salad garnished with the candied peanuts. Enjoy!





#### 2 SERVINGS





4 slices Sourdough Pullman Bread



1 Lime



2 Tbsps Grated Cotija Cheese



2 Tbsps Mayonnaise



2 ears of Corn



4 oz Monterey Jack Cheese



2 tsps Chipotle Chile Paste

#### 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Remove any husks and silks from the corn; cut the kernels off the cobs.
- Halve the lime crosswise.
- Thinly slice the monterey jack.



#### 2 Char the corn

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the corn kernels in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until charred (be careful, as the corn may pop as it cooks). Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.



# 3 Make the filling & assemble the sandwiches

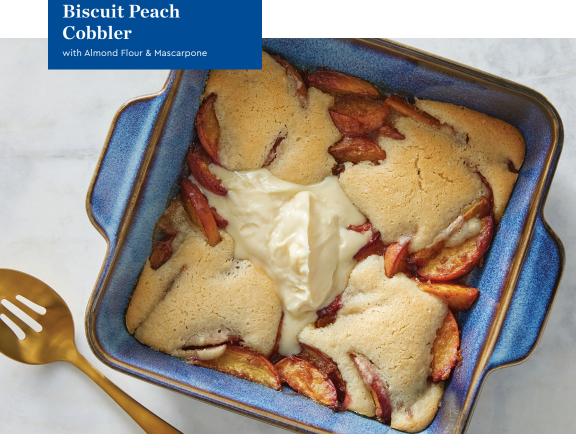
- To the bowl of charred corn, add the mayonnaise, cotija, the juice of 1 lime half (you will have extra), and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be; stir to combine. Taste, then season with salt and pepper if desired.
- Assemble the sandwiches using the bread, sliced cheese, and filling.



# Cook the sandwiches & serve your dish

- Wipe out the pan used to cook the corn.
- In the same pan, heat a drizzle of olive oil on medium until hot.
- Add the **sandwiches**. Loosely cover the pan with foil and cook 2 to 4 minutes per side, or until golden brown and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board and immediately season with salt. Carefully halve each sandwich. Enjoy!





## S SERVINGS 40-50 MIN: 16 MIN ACTIVE, 30 MIN INACTIVE

½ cup Biscuit Mix

1 oz Salted Butter

1/4 cup Sugar

1/4 cup Cornstarch

2 tsps Honey

4

4 Peaches

1/4 cup Mascarpone Cheese

1 Tbsp Light Brown Sugar

½ cup Almond Flour

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

<sup>1.</sup> Cinnamon, Ginger, Cardamom & Allspice

# 1 Prepare the peaches & make the filling

- Remove the **honey** from the refrigerator to bring to room temperature.
- $\bullet$  Place an oven rack in the center of the oven, then preheat to 375°F.
- Wash and dry the **peaches**; halve and pit, then cut into 1/2-inch wedges.
- In a medium pan (nonstick, if you have one), heat the **butter** on medium until melted.
- Add the **peach wedges** and **brown sugar**. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.
- Add the warming spices and 1 tablespoon of the cornstarch (you will have extra). Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined and the liquid is slightly thickened.
- · Turn off the heat.



#### 2 Make the biscuit topping

• In a bowl, combine the **biscuit mix**, almond flour, granulated sugar, and ¼ cup of water. Stir to thoroughly combine.



#### 3 Assemble the cobbler

• Transfer the **filling** to an 8-inch square baking dish. Evenly dollop with the **biscuit topping**.



## Bake the cobbler & serve your dish

- Bake the cobbler 20 to 25 minutes, or until the topping is golden brown and cooked through.
- Remove from the oven and let stand at least 5 minutes before serving.
- Meanwhile, in a bowl, combine the mascarpone and honey (kneading the packet before opening). Whisk to thoroughly combine.
- Serve the baked cobbler topped with the honey mascarpone. 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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