

# **Blue Apron** Add-ons

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MENU FOR  
July 11–17, 2022

COOK ALONG WITH 

*"Alexa, find Blue Apron recipes."*

# Spicy Sesame Egg Sandwiches

with Scallions & Hoisin Mayo



2 SERVINGS

🕒 15-25 MIN



2 Pasture-Raised Eggs



1 Bird's Eye Chile Pepper



1/3 cup Crispy Onions



2 Tbsps Hoisin Sauce



2 Tbsps Mayonnaise



2 Potato Buns



2 Scallions



1/4 cup Cream



1 Tbsp Sesame Oil

## 1 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.

## 3 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!

# Lemon French Toast

with Peach Compote



2 SERVINGS | ⌚ 25-35 MIN



1 Pasture-Raised Egg



1 Peach



½ cup Cream



¼ cup Caramel Shards



4 slices Sourdough  
Pullman Bread



1 Lemon



1 oz Salted Butter

## 1 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.

## 3 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!

# Parmesan & Thyme Biscuits

with Truffle Butter



2-4 SERVINGS | ⌚ 20-30 MIN



1 cup Biscuit Mix



2 oz Salted Butter



1 bunch Thyme



¼ cup Sour Cream



¼ cup Grated Parmesan Cheese



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

## 1 Prepare & bake the biscuits

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven, then preheat to 450°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.

## 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.

<sup>1</sup>. peeled & deveined  
Photos depict proteins as cooked.

# Corn & Romaine Salad

with Tahini Dressing & Candied Peanuts



2-4 SERVINGS

⌚ 15-25 MIN



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**.
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## 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.
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## 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!





# Elote-Style Grilled Cheese

with Monterey Jack



2 SERVINGS

⌚ 20-30 MIN



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 tps 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**.



## 4 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!



# Biscuit Peach Cobbler

with Almond Flour & Mascarpone



6 SERVINGS | ⌚ 40-50 MIN: 16 MIN ACTIVE, 30 MIN INACTIVE



½ cup Biscuit Mix



1 oz Salted Butter



¾ cup Sugar



¾ cup Cornstarch



2 tsp Honey



4 Peaches



¾ cup Mascarpone Cheese



1 Tbsp Light Brown Sugar



½ cup Almond Flour



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

1. Cinnamon, Ginger, Cardamom & Allspice

## 1 Prepare the peaches & make the filling

- Remove the **honey** from the refrigerator to bring to room temperature.
  - 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 ½-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.
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## 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.
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## 3 Assemble the cobbler

- Transfer the **filling** to an 8-inch square baking dish. Evenly dollop with the **biscuit topping**.
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## 4 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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Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety). This statement applies to all recipes.

Ingredients and quantities in each recipe may vary.

**CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).**

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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



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