

# **Blue Apron** Add-ons

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MENU FOR  
July 18–24, 2022

COOK ALONG WITH 

*"Alexa, find Blue Apron recipes."*

# Truffle & Fontina Potato Cakes

with Scallions & Sour Cream



2-4 SERVINGS | ⌚ 10-20 MIN



½ cup Biscuit Mix



½ cup Potato Flakes



¼ cup Sour Cream



2 oz Fontina Cheese



2 Scallions



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

## 1 Prepare the ingredients

- Wash and dry the **scallions**; thinly slice, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.

## 2 Make the batter

- In a medium bowl, combine the **potato flakes**, **biscuit mix**, **grated cheese**, **truffle zest**, **sliced white bottoms of the scallions**, and **⅔ cup of water**; season with salt and pepper.
- Set aside to let the batter rest at least 5 minutes.

## 3 Cook the potato cakes & serve your dish

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Working in batches if necessary, scoop the **batter** into the pan to make 12 equal-sized cakes, keeping them separate.
- Using the back of a spoon, gently flatten each cake into a 1- to 2-inch diameter. Cook 3 to 4 minutes per side, or until golden brown and cooked through.
- Serve the **cooked potato cakes** with the **sour cream**. Garnish with the **sliced green tops of the scallions**. Enjoy!

1. includes natural truffle flavor and black summer truffle

# Cheesy Red Pepper Calzones

with Basil Pesto



2-4 SERVINGS | ⌚ 25-35 MIN



16 oz Pizza Dough



2 oz Fontina Cheese



1/3 cup Basil Pesto



1 oz Sliced Roasted Red Peppers



4 oz Fresh Mozzarella Cheese



1 1/2 tps Calabrian Chile Paste

## 1 Prepare the ingredients

- Remove the **dough** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 475°F.
- Grate the **fontina** on the large side of a box grater. Roughly chop the **peppers**.
- In a large bowl, combine the **grated fontina**, **mozzarella** (tearing into small pieces before adding), **chopped peppers**, a drizzle of **olive oil**, 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.

## 2 Assemble the calzones

- Line a sheet pan with foil. Lightly oil the foil.
- Divide the **dough** into 2 equal portions. Using your hands, gently stretch the dough into 1/4-inch-thick rounds (if the dough is resistant, let rest 5 minutes). Carefully transfer to the sheet pan.

- Evenly divide the **filling** among one half of each round, leaving a 2-inch border between the filling and the edges of the dough.
- Fold each round in half over the filling. Using a fork, crimp the edges of the dough to seal.
- Cut 4 evenly spaced slits on an angle across the top. Drizzle or brush the tops with **olive oil**.

## 3 Bake the calzones & serve your dish

- Bake the **calzones**, rotating the sheet pan halfway through, 14 to 18 minutes, or until golden brown (some filling may ooze out).
- Remove from the oven and let stand at least 2 minutes.
- Carefully transfer to a cutting board and cut crosswise into equal-sized pieces.
- Serve the **baked calzones** with **pesto** on the side. Enjoy!

# Arugula & Pancetta Salad

with Pistachios & Parmesan



2-4 SERVINGS | ⌚ 15-20 MIN



3 oz Diced Pancetta



1 Shallot



¼ cup Grated Parmesan Cheese



2 tps Date Syrup



2 oz Arugula



½ lb Grape Tomatoes



1 Tbsp Sherry Vinegar



2 Tbsps Roasted Pistachios

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and small dice the **shallot**. Place in a large bowl; add the **vinegar** and **date syrup**. Season with salt and pepper; whisk to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Halve the **tomatoes**.

## 2 Cook the pancetta

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Transfer to a paper towel-lined plate.

## 3 Make the salad & serve your dish

- To the bowl of **marinated shallot**, whisk in **1 tablespoon of olive oil** until combined; season with salt and pepper.
- Add the **arugula**, **halved tomatoes**, and **cooked pancetta**; toss to combine.
- Serve the **salad** garnished with the **pistachios** and **cheese**. Enjoy!



# Protein Add-ons


Weekly selections, ready for your creativity

## GETTING STARTED

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



## Pork


 2 or 4 Boneless, Center-Cut Pork Chops

**Internal Temperature:** 145°F

**To cook:** In a medium or large pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until cooked to your desired degree of doneness. Let rest at least 5 minutes.



## Seafood


 2 or 4 Skin-On Salmon Fillets

**Internal Temperature:** 145°F

**To cook:** In a medium or large pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.



## Poultry

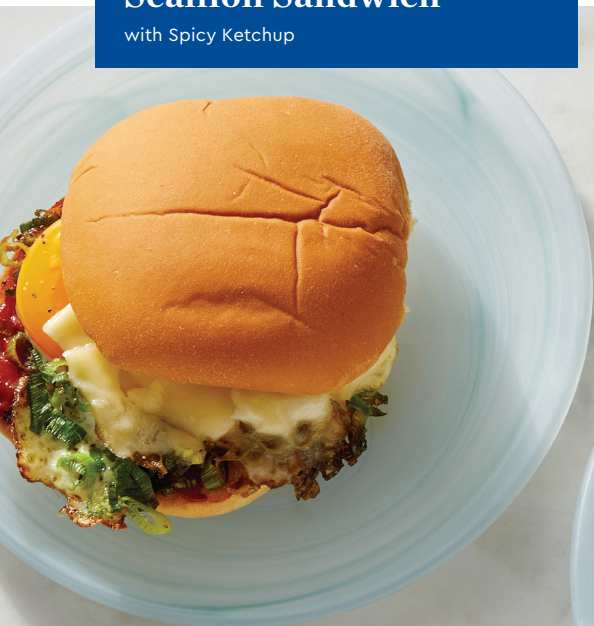
 10 or 20 oz Boneless Chicken Breast Pieces

**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 chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through.

# Fried Egg, Cheese & Scallion Sandwich

with Spicy Ketchup



2 SERVINGS

🕒 15-25 MIN



2 Pasture-Raised Eggs



2 Scallions



2 tsps Gochujang



2 Potato Buns



2 oz White Cheddar  
Cheese



1 Tbsp Ketchup

## 1 Prepare the ingredients

- Wash, dry, and thinly slice the **scallions**.
- Thinly slice the **cheese**.
- In a bowl, combine the **ketchup** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook the scallions & eggs

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced scallions**. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Using a spoon, arrange the scallions into 2 circles, keeping them separate. Crack an **egg** on top of each circle of scallions. Season with salt and pepper. Cook 2 to 3 minutes, or until the egg whites are set.



## 3 Add the cheese

- Carefully flip the **eggs and scallions**, then evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 2 to 4 minutes, or until the cheese is melted and the egg yolks are cooked to your desired degree of doneness.
- Carefully transfer to a work surface.
- Wipe out the pan.



## 4 Toast the buns & serve your dish

- Halve the **buns**.
- Add the **halved buns**, cut side down, to the same pan. Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the sandwiches using the **toasted buns, spicy ketchup**, and **cheesy eggs**. Enjoy!





# Corn & Pepper Breakfast Burritos

with Smoked Gouda & Guacamole



2 SERVINGS

⌚ 30-40 MIN



2 Pasture-Raised Eggs



1 Poblano Pepper



1 Red Onion



¼ cup Guacamole



2 Flour Tortillas



2 ears of Corn



1 oz Sliced Pickled  
Jalapeño Pepper



2 oz Smoked Gouda  
Cheese



## 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, peel, and medium dice the **onion**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **guacamole** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- 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.



## 2 Cook the vegetables & eggs

- In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **corn kernels, diced onion, and diced poblano pepper** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **beaten eggs**. Cook, stirring frequently, 30 seconds to 1 minute, or until cooked through. Turn off the heat; stir in the **grated cheese** until melted.



## 3 Assemble the burritos

- Place the **tortillas** on a work surface. Evenly divide the **jalapeño guacamole** between the **tortillas**; spread into an even layer. Evenly divide the **cooked vegetables and eggs** among one side of each tortilla. Tuck in the tortilla sides over the filling, then holding the sides tight, roll up into a burrito.



## 4 Brown the burritos & serve your dish

- Rinse and wipe out the pan used to cook the eggs.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **burritos**, seam side down. Cook 2 to 3 minutes, or until browned. Flip and cook 1 to 2 minutes, or until browned and slightly crispy.
- Transfer to a plate. Enjoy!



# Double Chocolate Cake

with Crunchy Peanut Glaze



9 SERVINGS

⌚ 80-90 MIN: 15 MIN ACTIVE, 85 MIN INACTIVE



4 oz Semi-Sweet Chocolate Chips



1 tsp Baking Powder



½ cup Sugar



2 oz Salted Butter



3 Tbsps Roasted Peanuts



1 cup Powdered Sugar



1 cup All-Purpose Flour



¼ cup Dutch Processed Cocoa Powder<sup>1</sup>



2 Tbsps Smooth Peanut Butter Spread

1. processed with alkali

### 1 Make the batter

- Place an oven rack in the center of the oven, then preheat to 325°F.
  - In a large bowl, combine the **butter** and **half the chocolate chips**. Working in 30 second increments, microwave on high until melted and smooth (or melt in a small pot on the stove, then transfer to a large bowl).
  - Add the **granulated sugar, flour, cocoa powder, baking powder**, and **2/3 cup of water**; whisk to combine.
  - Add the **remaining chocolate chips** and stir until just combined.
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### 2 Bake the cake

- Lightly grease an 8-inch square baking dish (or line with parchment paper). Transfer the **batter** to the prepared dish and spread into an even layer.
  - Bake 20 to 25 minutes, or until a toothpick inserted in the middle comes out with a few moist crumbs.
  - Transfer the baking dish to a cooling rack and let stand at least 1 hour, or until room temperature.
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### 3 Make the glaze & serve your dish

- Finely chop the **peanuts**.
- In a bowl, combine the **powdered sugar, peanut butter spread**, and **2 tablespoons of water**; whisk to thoroughly combine (add up to 1 tablespoon of water to reach your desired consistency).
- Add the **chopped peanuts** and stir to combine.
- When ready to serve, invert the **cooled cake** onto a serving dish. Top with the **glaze**; spread into an even layer. Cut into equal-sized pieces. 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.  
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