

Blue Apron Add-ons

MENU FOR
October 17–23, 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
Seasoning¹

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**, **sliced white bottoms of the scallions**, **as much of the truffle zest as you'd like**, 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 a drizzle 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

Spinach & Artichoke French Bread Pizza

with Smoked Gouda & Mozzarella



2-4 SERVINGS | 20-30 MIN



2 Small Baguettes



3 oz Baby Spinach



¼ cup Marinated
Artichoke Hearts



½ oz Pickled Peppadew
Peppers



2 cloves Garlic



2 Tbsps Crème Fraîche



2 oz Smoked Gouda
Cheese



4 oz Fresh Mozzarella
Cheese



¼ tsp Crushed Red
Pepper Flakes

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **spinach**; roughly chop.
- Roughly chop the **artichokes**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **baguettes** lengthwise.
- Roughly chop the **peppers**.
- Grate the **gouda** on the large side of a box grater.

2 Cook & finish the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped spinach, chopped artichokes, chopped garlic**, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring

occasionally, 2 to 3 minutes, or until combined and the spinach is wilted.

- Turn off the heat.
- Transfer to a bowl; stir in the **crème fraîche**.

3 Bake the pizzas & serve your dish


- Line a sheet pan with foil.
- Transfer the **halved baguettes** to the foil, cut side up. Drizzle with **olive oil** and season with salt and pepper. Evenly top the baguettes with the **finished vegetables, grated gouda, and mozzarella** (tearing into pieces before adding).
- Bake 8 to 10 minutes, or until the cheese is melted and the bread is lightly browned.
- Carefully transfer to a cutting board and halve on an angle.
- Serve the **baked pizzas** garnished with the **chopped peppers**. Enjoy!

Roasted Squash & Apple Salad

with Almond Breadcrumbs & Dijon Vinaigrette



2-4 SERVINGS | ⌚ 25-35 MIN


 3 oz Baby Spinach

 2 oz Arugula


 1 Delicata Squash


 1 bunch Rosemary


 1 Apple

 ¼ cup Panko Breadcrumbs

 2 Tbsps Apple Cider Vinegar

 2 tsps Honey

 1 Tbsp Whole Grain Dijon Mustard

 2 Tbsps Sliced Roasted Almonds

1 Prepare & roast the squash

- Remove the **honey** from the refrigerator to bring to room temperature. Preheat the oven to 450°F. Line a sheet pan with foil.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds, then cut crosswise into ½-inch pieces.
- Place on the sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender. Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **almonds**. Pick the **rosemary** leaves off the stems; roughly chop the leaves.

- Quarter, core, and thinly slice the **apple**.
- In a bowl, combine the **vinegar**, **honey**, **mustard**, and **2 tablespoons of olive oil**. Season with salt and pepper.

3 Toast the breadcrumbs & serve your dish

- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot. Add the **breadcrumbs**, **chopped almonds**, and **chopped rosemary**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until toasted. Turn off the heat.
- In a large bowl, combine the **arugula**, **spinach**, **sliced apple**, **roasted squash**, and enough of the **vinaigrette** to coat (you may have extra). Toss to coat; taste, then season with salt and pepper if desired.
- Serve the **salad** garnished with **toasted breadcrumbs**. 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.



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.



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.



Beef



2 or 4 Steaks

Internal Temperature: 125°F

To cook: In a medium or large pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until cooked to your desired degree of doneness.* Transfer to a cutting board and let rest at least 5 minutes.

Photos depict proteins as cooked.

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this.

Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

Pancetta, Cheddar & Egg Biscuits

with Chives



2 SERVINGS

🕒 25-35 MIN



3 oz Diced Pancetta



2 Pasture-Raised Eggs



1 cup Biscuit Mix



¼ cup Sour Cream



¼ cup Grated Parmesan Cheese



4 oz White Cheddar Cheese



1 bunch Chives

1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **chives**; thinly slice.
- Grate the **cheddar** on the large side of a box grater.



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.
- Turn off the heat.



3 Start the biscuits

- Lightly oil a sheet pan.
- In a large bowl, combine the **biscuit mix**, **sour cream**, **parmesan**, **cooked pancetta** (including the oil in the pan), **half the sliced chives**, **half the grated cheddar**, and **¼ cup of water**. Gently stir until just combined (be careful not to overmix).
- Scoop the **biscuit dough** into 2 equal-sized dollops; place on the oiled sheet pan. Using the back of a spoon, form a shallow well in each biscuit. Using **¼ of the remaining grated cheddar**, evenly top each biscuit.
- Bake 5 minutes. Leaving the oven on, remove from the oven.



4 Finish the biscuits & serve your dish

- Using the same spoon, gently reform the well in each biscuit so that it's large enough to fit an egg.
- Carefully crack an **egg** into the center of each well. Season with salt and pepper, then top with the **remaining grated cheddar**.
- Bake 6 to 7 minutes, or until the biscuits are lightly browned and cooked through and the eggs are cooked to your desired degree of doneness.
- Remove from the oven. Let cool at least 2 minutes.
- Serve the **finished biscuits** garnished with the **remaining sliced chives**. Enjoy!



Egg & Smoked Gouda Spread

on Baguette



2 SERVINGS

⌚ 20-30 MIN



2 Pasture-Raised Eggs



2 Small Baguettes



2 Persian Cucumbers



1 oz Sliced Pickled Jalapeño Pepper



2 oz Smoked Gouda Cheese



2 Tbsps Mayonnaise



1 Tbsp Apple Cider Vinegar



1 Tbsp Sugar



1 Tbsp Southern Spice Blend¹

¹ Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a small pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Halve the **baguettes**.
- Wash and dry the **cucumbers**; thinly slice on an angle.
- In a bowl, combine the **vinegar** and **sugar**; stir until the sugar has dissolved. Add the **sliced cucumbers**; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Grate the **cheese** on the large side of a box grater.
- Finely chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



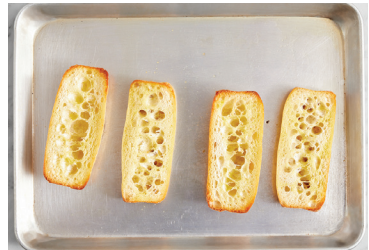
2 Cook & slice the eggs

- Carefully add the **eggs** to the pot of boiling water and cook 9 minutes. Turn off the heat.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs.
- Transfer to a cutting board. Thinly slice, then season with salt and pepper.



3 Toast the baguettes

- Meanwhile, place the **halved baguettes** on a sheet pan, cut side up. Drizzle with **olive oil**.
- Toast 4 to 5 minutes, or until lightly browned around the edges.
- Transfer to a work surface.



4 Make the gouda spread & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **grated cheese**, **half the spice blend** (you will have extra), and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Stir to combine.
- Assemble the sandwiches using the **toasted baguettes**, **smoked gouda spread**, **marinated cucumbers** (discarding any liquid), and **sliced eggs**. Enjoy!



Black Forest Cake

with Sour Cherry Cream



8 SERVINGS



100-110 MIN: 13 MIN ACTIVE, 90 MIN INACTIVE



2 Pasture-Raised Eggs



½ cup Dried Tart Cherries



4 oz Cultured, Salted Butter



¾ cup Buttermilk



½ cup Cream



4 oz Semi-Sweet Chocolate Chips



¼ cup Sugar



5 Tbsps Light Brown Sugar



1 tsp Baking Powder



1 cup All-Purpose Flour



2 Tbsps Sour Cherry Spread



¼ cup Dutch Processed Cocoa Powder¹

1. processed with alkali

1 Prepare the wet ingredients

- Place an oven rack in the center of the oven, then preheat to 350°F.
- In a large bowl, heat $\frac{1}{4}$ **cup of water** in the microwave until boiling (or heat in a small pot on the stove, then transfer to a large bowl).
- Add the **cocoa powder** and whisk until smooth.
- In a separate bowl, combine the **butter** and **chocolate chips**. Working in 30 second increments, microwave on high, stirring in between, until melted and smooth (or melt in a small pot on the stove).



2 Make the batter

- To the bowl of **cocoa powder mixture**, add the **butter-chocolate mixture**, **buttermilk**, **granulated sugar**, **brown sugar**, and **eggs**. Whisk to thoroughly combine.
- Add the **flour** and **baking powder**; whisk to combine.
- Add the **cherries**; stir to incorporate.



3 Bake the cake

- Lightly grease an 8-inch round cake pan.
- Transfer the **batter** to the pan; spread into an even layer.
- Bake 18 to 22 minutes, or until the cake is cooked through and a toothpick inserted into the middle comes out clean.
- Transfer the pan to a cooling rack and let cool about 1 hour, or until room temperature.



4 Make the sour cherry cream & serve your dish

- Once the cake has cooled, in a small bowl, combine the **sour cherry spread** and $\frac{1}{2}$ **teaspoon of warm water**.
- Place the **cream** in a medium bowl (or the bowl of stand mixer). Whisk constantly, 2 to 3 minutes (if using a hand mixer or stand mixer, beat on high about 2 minutes), or until stiff peaks form.
- Add the **sour cherry mixture**; using a spatula, gently fold the mixture together a few times to create a streaking effect.
- Top the **cooled cake** with the **sour cherry cream** and gently spread into an even layer. 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.
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