

Blue Apron Add-ons

MENU FOR
December 19–25, 2022

COOK ALONG WITH 

"Alexa, find Blue Apron recipes."

Overnight Blueberry French Toast

with Almonds & Maple Butter



4-6 SERVINGS | ⌚ 65-75 MIN ACTIVE



2 Pasture-Raised Eggs



4 Challah Buns



6 oz Blueberries



1 Lemon



1 cup Cream



1 oz Salted Butter



¼ cup Buttermilk



1 oz Blueberry Bourbon Spread



2 Tbsps Maple Syrup



5 Tbsps Light Brown Sugar



¼ cup Sliced Roasted Almonds



1 tsp Warming Spices¹

1 Prepare the ingredients

- Wash and dry the fresh produce. Grease a large baking dish. Tear the **buns** into pieces; place in the baking dish. Using a zester or small side of a box grater, zest the **lemon** to get 2 teaspoons.
- In a bowl, whisk the **lemon zest, eggs, cream, buttermilk, sugar, warming spices, ¼ cup of water**, and a pinch of salt until combined.

2 Assemble the French toast

- Nestle the **blueberries** evenly among the **bun pieces**, then pour the **cream mixture** over the top; press the buns gently to absorb. Tightly cover and refrigerate overnight.

3 Bake the French toast

- Preheat the oven to 350°F.

- Remove the cover from the baking dish. Stir the French toast to recombine and arrange in an even layer. Sprinkle the **almonds** evenly over the top. Cover with foil.
- Bake 30 minutes. Leaving the oven on, remove from the oven. Carefully remove the foil.
- Return to the oven and bake, uncovered, 15 to 25 minutes, or until puffed, golden, and set in the center. Remove from the oven. Let stand at least 10 minutes before serving.

4 Finish & serve your dish

- Melt the **butter** in a bowl in the microwave; stir in the **maple syrup** until combined.
- In a separate bowl, combine the **blueberry spread** and **1 tablespoon of water**.
- Serve the **French toast** drizzled with the **blueberry spread** and **maple butter**. Enjoy!

1. Cinnamon, Ginger, Cardamom & Allspice

Cheesy Truffle & Mushroom Crostini

with Chives



2-4 SERVINGS | ⌚ 25-35 MIN



1 Small Baguette



4 oz Mushrooms



2 cloves Garlic



1 bunch Chives



4 oz Shredded Fontina Cheese



1 Tbsp Verjus Rouge



¼ tsp Truffle Zest Seasoning¹

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **baguette** lengthwise.
- Thinly slice the **chives**.

2 Cook the mushrooms

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **verjus** (carefully, as it may splatter). Cook, stirring occasionally, 30 seconds to 1 minute, or until the liquid has cooked off.

- Turn off the heat. Taste, then season with salt and pepper if desired.

3 Make the crostini & serve your dish

- Line a sheet pan with foil.
- Transfer the **halved baguette** to the foil, cut side up. Top with the **cooked mushrooms and cheese**. Drizzle with **olive oil** and season with salt and pepper.
- Bake 9 to 11 minutes, or until lightly browned and the cheese is melted.
- Transfer to a cutting board and cut into equal-sized pieces.
- Serve the **crostini** garnished with the **sliced chives** and **as much of the truffle zest as you'd like**. Enjoy!

1. includes natural truffle flavor and black summer truffle

Pear & Walnut Salad

with Brown Butter-Dijon Vinaigrette



4-6 SERVINGS | ⌚ 10-20 MIN



3 oz Baby Spinach



4 oz Arugula



1 oz Balsamic-Marinated
Cipolline Onions



1 Pear



1 ½ Tbsps Dried Tart Cherries



1.4 oz Grana Padano Cheese



2 oz Salted Butter



1 Tbsp Dijon Mustard



2 Tbsps Apple Cider Vinegar



2 tsps Honey



¼ cup Roasted Walnuts



2 Tbsps Roasted Pistachios

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Quarter, core, and thinly slice the **pear**.
- Roughly chop the **onions**.
- Roughly chop the **walnuts** and **pistachios**.

2 Make the salad & serve your dish

- In a medium pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).

- Transfer to a large bowl. Carefully whisk in the **mustard**, **vinegar**, and **honey** (kneading the packet before opening).
- To the bowl, add the **spinach**, **arugula**, **sliced pear**, **cherries**, **chopped onions**, and **half the chopped walnuts and pistachios**. Toss to coat.
- Taste, then season with salt and pepper if desired.
- Serve the **salad** garnished with the **remaining chopped walnuts and pistachios** and **cheese** (crumbling before adding). 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.



Beef



1 48-oz Pasture-Raised Beef Tenderloin Roast

Internal Temperature: 125°F

To cook: Preheat the oven to 400°F. Line a sheet pan with foil. 30 minutes before cooking, remove the beef from the refrigerator. Pat dry with paper towels and season generously with salt and pepper. Transfer to the sheet pan. Roast 32 to 34 minutes for medium-rare (125°F), or until cooked to your desired degree of doneness.*



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.



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.

Photos depict proteins as cooked.

*The USDA recommends a minimum safe cooking temperature of 145°F for beef. Roast the beef an additional 4 to 6 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

Sage & Fontina Biscuits

with Spicy Maple Butter



2-4 SERVINGS

⌚ 25-35 MIN



1 cup Biscuit Mix



1 bunch Sage



2 oz Salted Butter



2 oz Fontina Cheese



¼ cup Sour Cream



1 ½ Tbsps Spicy Maple Syrup

1 Prepare the ingredients

- 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 **sage**. Pick the leaves off the stems; discard the stems, then thinly slice the leaves.
- Grate the **cheese** on the large side of a box grater.



2 Make the sage brown butter

- Meanwhile, in a medium pan, heat **half the butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add the **sliced sage leaves**. Season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly crispy.
- Turn off the heat; set aside to cool at least 2 minutes.



3 Make the dough & bake the biscuits

- In a large bowl, combine the **biscuit mix**, **sage brown butter**, **sour cream**, **¼ cup of water**, and **half the grated cheese**. Gently stir until just combined (be careful not to overmix).
- Lightly oil a sheet pan.
- Scoop the **biscuit dough** into 4 equal-sized dollops; place on the sheet pan. Evenly top each biscuit with the **remaining grated cheese** and, if desired, flaky sea salt.
- Bake 14 to 16 minutes, or until the biscuits are set and cooked through.
- Remove from the oven.



4 Make the spicy maple butter & serve your dish

- Meanwhile, in a bowl, combine the **remaining butter** and **maple syrup**. Using a fork, mash until smooth. Season with salt and pepper.
- Serve the **baked biscuits** topped with the **spicy maple butter**. Enjoy!



Italian-Style Charcuterie Board

with Prosciutto, Pesto & Assorted Cheeses



4-6 SERVINGS

⌚ 25-35 MIN



3 oz Prosciutto



2 Small Baguettes



4 oz Grape Tomatoes



1 oz Balsamic-Marinated
Cipolline Onions



2 cloves Garlic



½ cup Marinated Artichoke
Hearts



2 Tbsps Mascarpone Cheese



1.4 oz Grana Padano Cheese



2 oz Fontina Cheese



4 oz Fresh Mozzarella Cheese



⅓ cup Basil Pesto



1 ½ tsps Calabrian Chile Paste



2 Tbsps Balsamic Vinegar



2 tsps Honey

1 Prepare the ingredients

- Remove the **honey** and **all cheeses** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **tomatoes**.
- Slice the **baguettes** into equal-sized rounds.
- Peel and roughly chop **2 cloves of garlic**.
- Crumble the **Grana Padano** into bite-sized pieces.
- Thinly slice the **fontina**.
- Cut the **mozzarella** into small cubes; place in a bowl. Add the **honey** (kneading the packet before opening, **as much of the chile paste as you'd like**, and a drizzle of **olive oil**; stir to combine.
- Roughly chop the **onions**; place in a bowl. Add the **artichokes** and a drizzle of **olive oil**; season with salt and pepper. Stir to combine.
- Remove the plastic lining between the slices of **prosciutto**.
- In a bowl, combine the **pesto** and **mascarpone**.



2 Toast the baguettes

- Transfer the **baguette rounds** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer.
- Toast in the oven 6 to 8 minutes, or until lightly browned.
- Remove from the oven.



3 Make the warm tomato dip

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **tomatoes** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned and softened.
- Add the **chopped garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned.
- Turn off the heat; carefully stir in **half the vinegar** (you will have extra). Using the back of a wooden spoon, carefully smash the tomatoes to burst.
- Transfer to a bowl; stir to thoroughly combine.



4 Assemble & serve your dish

- On a serving platter, arrange the **toasted baguettes**, **warm tomato dip**, **crumbled Grana Padano**, **sliced fontina**, **hot honey mozzarella**, **dressed artichokes**, **prosciutto**, and **creamy pesto** as desired. Enjoy!



Spiced Date Cakes

with Miso Caramel Sauce



4 SERVINGS

⌚ 40-50 MIN



1 Pasture-Raised Egg



2 oz Dried Medjool Dates



2 oz Salted Butter



¼ cup Cream



⅔ cup All-Purpose Flour



1 tsp Baking Powder



1 Tbsp Sugar



5 Tbsps Light Brown Sugar



1 Tbsp Sweet White Miso Paste



2 tsps Date Syrup



1 tsp Warming Spices¹

1. Cinnamon, Ginger, Cardamom & Allspice

1 Prepare & rehydrate the dates

- Place an oven rack in the center of the oven, then preheat to 350°F.
- Lightly grease four 5-ounce ramekins (or 4 rounds of a muffin pan).
- Pit and finely chop the **dates**; place in a large bowl.
- Add **1 cup of hot water** and set aside to rehydrate at least 5 minutes.



2 Mix the dry ingredients

- Small dice **half the butter**. Place in the refrigerator until ready to use.
- In a bowl, combine the **granulated sugar, warming spices, baking powder, ½ cup of the flour** (you will have extra), and a **pinch of salt**.
- Add the **diced butter**. Using your hands, mix until mostly combined and the mixture resembles sand.



3 Make the batter & bake the cakes

- Reserving **¼ cup of the water**, drain the **rehydrated dates** and return to the bowl. Using a fork, mash until a coarse paste is formed.
- Add the **reserved water, date syrup, and egg**; whisk to thoroughly combine.
- Add the **dry ingredients** and whisk to combine.
- Transfer to the prepared ramekins (or muffin pan).
- Bake 21 to 23 minutes (or 17 to 19 minutes for a muffin pan), or until the cakes are set and cooked through (a toothpick inserted into the middle should come out clean).
- Remove from the oven and let cool at least 2 minutes.



4 Make the sauce & serve your dish

- Meanwhile, in a small pot, combine the **brown sugar, miso paste, and remaining butter**. Cook on medium-high, whisking frequently, 2 to 4 minutes, or until melted and combined.
- Turn off the heat; add **2 tablespoons of the cream** (you will have extra). Whisk to thoroughly combine.
- Let cool at least 2 minutes before serving.
- Serve the **baked cakes** topped with the **sauce**. 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, sesame, and wheat.
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