

Thanksgiving Add-ons

Truffle & Parmesan Knots

with Chives



2-4 SERVINGS | 15-25 MIN



1 Prepare & bake the knots

- Remove the **dough** and **butter** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Lightly oil a sheet pan.
- Cut the **dough** into 8 equal-sized pieces.
- On a work surface, using your hands, gently roll each piece into a 6-inch log (if the dough is resistant, let rest 5 minutes). Carefully tie each log into a large knot.
- Transfer to the oiled sheet pan. Arrange in an even layer.
- Bake 13 to 15 minutes, or until lightly browned and cooked through. Remove from the oven.

2 Finish & serve your dish

- Meanwhile, wash, dry, and thinly slice the **chives**.
- In a large bowl, combine the **softened butter**, **cheese**, and as **much of the truffle zest as you'd like**; season with salt and pepper. Using a fork, mash until thoroughly combined.
- Transfer the **baked knots** to the bowl of **truffle butter**; toss to thoroughly coat.
- Serve the **finished knots** garnished with the **sliced chives**. Enjoy!

1. includes natural truffle flavor and black summer truffle

Roasted Sweet Potatoes

with Walnuts, Sage & Brown Butter



2-4 SERVINGS | 25-35 MIN



1 Prepare & roast the sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F. Wash and dry the fresh produce. Halve the **sweet potatoes** lengthwise; cut crosswise into 1/2-inch pieces.
- Line a sheet pan with foil. Transfer the **sweet potato pieces** to the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 21 to 23 minutes, or until lightly browned and tender when pierced with a fork. Transfer to a large bowl.

2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **walnuts**. Pick the **sage** leaves off the stems; thinly slice the leaves.

3 Make the sauce & serve your dish

- Once the potatoes have roasted about 15 minutes, in a medium pan, 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). Add the **chopped walnuts** and **sliced sage**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until lightly browned. Add the **vinegar** (carefully, as it may splatter) and **maple syrup**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and slightly thickened. Turn off the heat
- Transfer to the bowl of **roasted sweet potatoes**; toss to coat. Taste, then season with salt and pepper if desired. Enjoy!

Thanksgiving Add-ons

Flourless Chocolate Cake

with Candied Pumpkin Seeds & Whipped Cream



9 PIECES | 40-50 MIN: 20 MIN ACTIVE, 45 MIN INACTIVE

-  4 oz Semi-Sweet Chocolate Chips
-  ¼ cup Dutch Processed Cocoa Powder¹
-  2 Pasture-Raised Eggs
-  ¼ cup Raw Pepitas²
-  ½ cup Cream
-  2 oz Salted Butter
-  1 cup Powdered Sugar
-  1 Tbsp Light Brown Sugar
-  1 tsp Baking Powder

1 Prepare the batter

- Place an oven rack in the center of the oven; preheat to 350°F. Lightly grease an 8-inch square baking dish.
- In a large bowl, combine the **chocolate** and **butter**. Working in 30 second increments, microwave on high, stirring in between, or until melted and combined.
- In a separate large bowl, whisk together the **cocoa powder**, **eggs**, **baking powder**, **½ cup of the powdered sugar**, and a **pinch of salt**. Add the **melted chocolate mixture**; whisk until smooth.



2 Bake the cake

- Transfer the **batter** to the baking dish; spread into an even layer.
- Bake 16 to 19 minutes, or until a toothpick inserted in the middle comes out with a few moist crumbs. Remove from the oven; let cool at least 15 minutes.



3 Make the candied pumpkin seeds

- Meanwhile, line a plate with parchment paper (or lightly grease the plate).
- Heat a small pan (nonstick, if you have one) on **medium** until hot. Add the **pepitas**. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned (be careful, as they may pop). Add the **brown sugar**. Cook, stirring constantly, 2 to 3 minutes, or until dissolved and the pepitas are coated. Carefully add **2 tablespoons of water**. Cook, stirring constantly, 1 to 2 minutes, or until the water has cooked off.
- Immediately transfer to the plate and spread into an even layer; season with salt. Let cool about 10 minutes.



4 Make the whipped cream & serve your dish

- Just before serving, in a jar or container with a tight-fitting lid, combine the **cream** and **2 tablespoons of the remaining powdered sugar** (you will have extra). Seal the jar; vigorously shake 3 to 5 minutes, or until thickened and fluffy (open the jar after 3 minutes to check the consistency).
- Serve the **baked cake** topped with the **candied pumpkin seeds** and **whipped cream**. Enjoy!



1. processed with alkali
2. pumpkin seeds

To view full nutrition information for these recipes, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety. This statement applies to all recipes.

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