

Blue Apron Cooking School

Cooking Class Schedule — 2023

Spring Garden Buffet Participation | \$70 Wed. 5/17 @ 10:30am or Thu. 5/18 @ 10:30am

Celebrating the season in style as we kick off a new year of classes with favorite friends and new faces! In this class we will be making such light and refreshing dishes as:

Fresh Tomato & Goat Cheese Soufflé Tartlets, Classic Sweet & Savory West Coast Salad, Peach & Berry Parmesan Basil Pizza, Spring Lamb Stew with Baby Vegetables, Puff Pastry Tart with Lemon Cream & Berries and a refreshing Brazilian Coconut Rum Limeade.

Elegant Yet Easy French Dinner Participation | \$75 Tue. 5/30 @ 10:30am or Wed. 5/31 @ 10:30am

In this class you will learn not only the “how, but also the “why” of French food as we prepare such classics as:

Mint & Pea Toast with Crème Fraiche, Eggs Mimosa, Creamy Champagne Chicken in Fresh Mushroom Sauce, Caramelized Onion & Gruyere Tartlets, French Country Salad with Roasted Asparagus & Lemon Dijon Dressing, and a Strawberry & Cream Mille Feuille or Classic Chocolate Soufflé. All enjoyed with a French 75 cocktail.

Copy-Cat Favorites Participation | \$70 Wed. 6/14 @ 10:30am or Thu. 6/15 @ 10:30am

Some of the most popular dishes from favorite restaurants.

PF Chang’s Chicken Lettuce Wraps, Panera’s Broccoli-Cheddar Soup, Red Lobster Cheddar Biscuits, Cowboy Ciao’s Stetson Chopped Salad, Texas Roadhouse Bang-Bang Shrimp or Sirloin Beef Tips, Chili’s Almost Molten Chocolate Cake and Z-Tejas Chambord-Raspberry Margarita.

Paella Party! Participation | \$75 Wed. 6/28 @ 10:30am or Thu. 6/29 @ 6:00pm

We’ll have fun making and then savoring this classic Italian dinner – Paella, along with a selection of perfect accompaniments, such as:

A unique Tapas Board, Crusty Italian Bread, Spanish Green Salad, Fried Artichokes & Tomatoes, Seafood Paella, Caramel Coffee Flan or Limoncello Cheesecake, all enjoyed with lovely Italian wine.

Easy-Peasy Italian Demonstration | \$40 Wed. 7/19 @ 10:30am

Quick, easy and delicious – learn how to make an easy quick dinner that is so good you’ll want to serve it when company’s coming!

Italian Tuscan Truffles, Tortellini Soup with Cheesy Garlic Bread and finish with a Lemon Mascarpone Tart.

Pure & Simple—

Delicious Healthy Cooking Participation | \$70

Tue. 8:15 @ 10:30am or Wed. 8/16 @ 10:30am

If you've longed for healthy dishes that are simple, easy and quick but also so delicious you can serve them and receive rave reviews, don't pass up this class.

Spicy Caramelized Onion Tartlets, Roasted Cauliflower Soup with Toasted Almonds, Crusty Gluten Free Bread, Green Salad with Blueberries & Edamame, Charred Shrimp Quinoa & Avocado Bowl, Zucchini & Mushroom Sauté, Creamy Blue Cheese Polenta, Mocha Semifredo with Chocolate Almond Cookies and a Peachy-Thyme & Ginger Cocktail..

Cooking with Booze

Participation | \$75

Wed. 9/6 @ 10:30am or Thu. 9/7 6:00pm

When used correctly, alcohol will improve the taste of food, in this class you will discover the reasons why and learn how and where best to incorporate it.

Cocktail Venison Meatball with Bourbon Cream Sauce, Tomato Rosemary Chardonnay Soup, Cheesy Thumbprint Cookies with Bourbon Tomato Jam, Fruit Salad with Limoncello & Fresh Basil, Roasted Salmon with Fireball Whiskey Glaze, Beer Braised Carrots, Coconut Rum Hot Fudge Milkshakes, or Guinness Ice Cream and Brown Butter & Bourbon Pecan Blondies.

Handhelds &

Small Bites Party Foods

Participation | \$65

Tue. 9/26 @ 10:30am or Wed. 9/27 @ 10:30am

How lucky you will feel to have these fun, delicious and oh so easy recipes in your file!

Cucumber & Smoked Salmon Rolls, Mini Bell Peppers with Black Bean Dip, Chicken & Cheese Chili Taquitos, Beef Wellington Wraps with Spicy Wine Sauce, Warm Curry Chicken in Phyllo, Maple Bacon Roasted Carrot Spears, Salted Caramel Apple Hand Pies, Texas Sheet Cake Bites, Chocolate Caramel & Ricotta Bruschetta.

Upcoming Classes (dates and details to come)

Amazing Recipes for Air Fryer & Rice Cooker
Southwest Festive Fall Foods
Holiday Cooking & Baking