

Spicy Cauliflower, Potato & Egg Tostadas

with Marinated Watermelon Radish & Satsuma Mandarin

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Blue Apron Wine Pairings

Shannon Ridge Zinfandel, 2015

Hilliard Bruce Pinot Noir, 2013



Ingredients

- 2 Cage-Free Farm Eggs
- 4 Flour Tortillas
- 1 Head Cauliflower
- 1 Russet Potato
- 1 Satsuma Mandarin
- 1 Watermelon Radish

Knock Knocks

- 2 Tablespoons Crème Fraîche
- 2 Tablespoons White Wine Vinegar
- 1 Chipotle Pepper In Adobo Sauce
- 1 Shallot
- 1 Tablespoon Sugar

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1025

Recipe #1025

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut out and discard the cauliflower core; cut into bite-sized florets. Halve the potato lengthwise; cut into ¼-inch-thick pieces. Peel and segment the mandarin. Cut off and discard the ends of the radish; halve lengthwise and thinly slice crosswise. Peel and mince the shallot; place in a small bowl with the ¾ of the **vinegar**. Finely chop the chipotle pepper.

2



Roast the vegetables:

Place the **potato**, **cauliflower** and **as much of the chipotle pepper as you'd like**, depending on how spicy you'd like the dish to be, on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 28 to 30 minutes, or until browned and the potatoes are tender when pierced with a fork.

3



Marinate the radish & mandarin:

While the vegetables roast, in a medium bowl, combine the **radish**, **mandarin**, **sugar** and **shallot-vinegar mixture**; drizzle with olive oil and season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Reserving the **marinating liquid**, transfer to 2 serving dishes.

4



Season the creme fraiche:

While the radish marinates, in a small bowl, combine the **creme fraiche** and **remaining vinegar**; season with salt and pepper to taste.

5



Cook the tortillas:

While the radish continues to marinate, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Working in 2 batches, add the **tortillas** and cook 2 to 3 minutes per side, or until lightly browned and crispy. (If the pan seems dry, add 1 tablespoon of olive oil in between batches.) Transfer to a paper towel-lined plate and immediately season with salt and pepper. Divide between 2 serving dishes and set aside in a warm place.

6



Cook the eggs & plate your dish:

Just before serving, in the same pan, heat 2 teaspoons of olive oil on medium-low until hot. Crack the **eggs** into the pan; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to