Coconut Rice Bowls & Sunny Side-Up Eggs

with Corn, Islander Pepper, & Marinated Cabbage

PREP TIME: 15 minutes
COOK TIME: 20-30 minutes
SERVINGS: 2

Tonight’s dish pays tribute to “yum khai dao,” a Thai salad of onion, cucumber, and tomatoes tossed in a spicy, sweet, and sour dressing, all topped off with a fried egg. We’re serving our sunny egg—cooked on high heat for traditionally crisp edges—over a summery medley of corn and islander pepper sautéed with Thai chile for thrilling heat. Thin-sliced red cabbage, marinated in tangy lime juice, ponzu, and more makes for a refreshingly crunchy accompaniment. A bed of fluffy coconut rice provides a subtly sweet counterpoint to all the bright flavors.

Ingredients

- 2 CAGE-FREE FARM EGGS
- 1 ¾ cups LIGHT COCONUT MILK
- ¾ cup JASMINE RICE
- 2 SCALLIONS
- 1 ear of CORN
- 1 ISLANDER PEPPER
- 1 LIME
- ½ lb RED CABBAGE
- 1 BIRD’S EYE CHILE
- 1 bunch CILANTRO
- ½ cup ROASTED PEANUTS
- 1 Tbsp PONZU SAUCE
- 2 tsp GOLDEN MOUNTAIN SAUCE

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1 Prepare the ingredients:
- Wash and dry the fresh produce.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Quarter the lime.
- Cut out and discard the cabbage core; thinly slice the leaves.
- Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- Cut out and discard the stem, ribs, and seeds of the pepper; thinly slice crosswise.
- Roughly chop the cilantro leaves and stems.
- Cut off and discard the stem end of the chile; thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.

2 Cook the rice:
- In a small pot, combine the **rice**, a big pinch of salt, and the **coconut milk** (shaking the can just before opening). Heat to boiling on high.
- Once boiling, cover the pot and reduce the heat to low. Cook 14 to 16 minutes, or until the liquid has been absorbed and the rice is tender.
- Turn off the heat and fluff the cooked rice with a fork.

3 Make the dressing & marinate the cabbage:
- While the rice cooks, in a large bowl, combine the **ponzu sauce**, **Golden Mountain sauce**, green tops of the scallions, and the juice of 3 lime wedges. Slowly whisk in 1 tablespoon of olive oil until thoroughly combined.
- Add the **cabbage**; season with salt and pepper. Toss to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Cook the vegetables:
- While the cabbage marinates, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **corn**, **white bottoms of the scallions**, and **as much of the chile as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and fragrant. Add the **pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Turn off the heat; stir in the **juice of the remaining lime wedge**. Season with salt and pepper to taste. Transfer to a bowl. Wipe out the pan.

5 Fry the eggs:
- In the same pan, heat 1 tablespoon of olive oil on high until hot. Keeping them separate, crack the **eggs** into the pan; season with salt and pepper. Cook 3 to 4 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.

6 Finish & plate your dish:
- To the bowl of **marinated cabbage**, add the **peanuts**; toss to combine.
- Divide the **cooked rice** between 2 dishes. Top with the finished cabbage (including any marinating liquid), **cooked vegetables**, and **fried eggs**. Garnish with the **cilantro**. Enjoy!