

Coconut Rice Bowls & Sunny Side-Up Eggs

with Corn & Islander Pepper

TIME: 30-40 minutes

SERVINGS: 2

Tonight's dish pays tribute to "yam khai dao," a Thai vegetable salad tossed in a spicy, sweet, and sour dressing and topped off with a fried egg. We're serving a medley of corn and islander pepper sautéed with Thai bird's eye chile (yours may be red or green) for thrilling heat. Thin-sliced red cabbage, marinated in lime juice and ponzu, provides a refreshing crunch, while coconut rice makes for a fluffy, subtly sweet counterpoint.



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Light & Fresh

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Ingredients



2
CAGE-FREE
FARM EGGS



1 ¾ cups
LIGHT COCONUT
MILK



¾ cup
JASMINE RICE



2
SCALLIONS



1 bunch
CILANTRO



⅓ cup
ROASTED
PEANUTS



1
BIRD'S EYE
CHILE PEPPER



1 ear of
CORN



1
ISLANDER PEPPER



1
LIME



½ lb
RED CABBAGE

KNICK KNACKS:



2 tsp
GOLDEN
MOUNTAIN SAUCE



1 Tbsp
PONZU 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 off and discard the stem end of the islander pepper; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice lengthwise.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Cut off and discard the stem end of the chile pepper; thinly slice into rounds. Thoroughly wash your hands immediately after handling the chile pepper.



2 Make the coconut rice:

- ☐ In a small saucepan, 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 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. Season with salt and pepper to taste.

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 pepper 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 **islander 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:

- ☐ While the cabbage continues to marinate, in the same pan, heat 1 tablespoon of olive oil on medium-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 whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.

6 Finish the cabbage & plate your dish:

- ☐ Add the **peanuts** to the bowl of **marinated cabbage**; toss to combine.
- ☐ Divide the **coconut rice**, finished cabbage (including any marinating liquid), **cooked vegetables**, and **fried eggs** between 2 bowls. Garnish with the **cilantro**. Enjoy!