

# Summer Vegetable & Red Rice Salad

*with Goat Cheese, Marjoram, & Toasted Breadcrumbs*

**TIME:** 25-35 minutes

**SERVINGS:** 2

A colorful rice blend forms the base of tonight's hearty salad. We're pairing the chewy grains with a medley of peak summer produce: sweet cherry tomatoes seasoned with marjoram—an herb whose flavor is similar to that of oregano—crisp green beans, and sautéed corn and squash. (Your tomatoes may be red or yellow.) Panko breadcrumbs, toasted with a bit more marjoram, add herbal crunch, while seasoned goat cheese and grated Pecorino bring tang and richness to every bite.



## MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 cup  
RED RICE BLEND



6 oz  
CHERRY  
TOMATOES



1 ear of  
CORN



1  
SUMMER SQUASH



½ lb  
GREEN BEANS



1 bunch  
MARJORAM



2 cloves  
GARLIC

## KNICK KNACKS:



2 Tbsps  
WHITE WINE  
VINEGAR



¼ cup  
PANKO  
BREADCRUMBS



1 oz  
PECORINO  
ROMANO CHEESE



¼ cup  
SPREADABLE  
GOAT CHEESE



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## 1 Cook the rice:

- ☐ Heat a small pot of salted water to boiling on high. Heat a separate, small saucepan of salted water to boiling on high. Once boiling, add the **rice** to the small saucepan. Cook 25 to 27 minutes, or until tender. Drain thoroughly.

## 2 Prepare the ingredients & season the goat cheese:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel the garlic; keeping 1 clove whole, roughly chop the remaining clove.
- ☐ Quarter the squash lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Cut off and discard the stem ends of the green beans.
- ☐ Grate the Pecorino cheese on the small side of a box grater.
- ☐ Pick the marjoram leaves off the stems; discard the stems and finely chop the leaves.
- ☐ Halve the tomatoes; place in a bowl with 1/4 of the **marjoram**. Season with salt and pepper and toss to combine.
- ☐ In a bowl, whisk together the **goat cheese** and 1/4 of the **vinegar**; season with salt and pepper to taste.

## 3 Cook the vegetables:

- ☐ While the rice continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **corn** and **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until browned and softened. Turn off the heat.

## 4 Blanch & shock the green beans:

- ☐ While the vegetables cook, fill a medium bowl with ice water; add a **pinch of salt**. Set aside. Add the **green beans** to the small pot of boiling water and cook 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Drain thoroughly and immediately transfer the blanched green beans to the bowl of ice water; let stand until completely cool. Drain thoroughly; pat dry with paper towels. Place the green beans and **seasoned tomatoes** in a large bowl; stir to combine. Wipe out the pot.

## 5 Toast the breadcrumbs:

- ☐ In the same pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **breadcrumbs** and **whole garlic clove**. Cook, stirring constantly, 1 to 2 minutes, or until the breadcrumbs are lightly browned. Add the **remaining marjoram**; cook, stirring constantly, 30 seconds to 1 minute, or until the breadcrumbs are toasted and fragrant. Transfer to a plate; immediately season with salt and pepper. When cool enough to handle, carefully remove and discard the garlic clove.

## 6 Make the rice salad & plate your dish:

- ☐ To the pan of **cooked vegetables**, add the **shocked green beans** and **seasoned tomatoes**, **cooked rice**, **half the Pecorino cheese**, the **remaining vinegar**, and a drizzle of olive oil. Season with salt and pepper. Stir to combine. Season with salt and pepper to taste.
- ☐ Spread the **seasoned goat cheese** onto 2 dishes. Top with the rice salad. Garnish with the **toasted breadcrumbs** and **remaining Pecorino cheese**. Enjoy!

