

Edouardo Jordan's Thanksgiving Sides

serves 6 to 8

⌚ 30-40 MINS PER DISH


 **Blue Apron**
blueapron.com









BLUE APRON
x
Chef
**Edouardo
Jordan**

For four weeks, Blue Apron is delighted to partner with Edouardo Jordan, Seattle-based chef and restaurant owner, whose mission is to nourish the community with Southern-focused dishes and education through culinary history. For additional sides to your Thanksgiving meal, these sophisticated dishes of mushroom-braised greens and roasted carrots in a ginger-honey syrup are sure to please the crowd.

Mushroom-Braised Greens Ingredients

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|  2 bunches Collard Greens or Kale |  1 Red Onion |
|  ½ lb Mushrooms |  2 Tbsps Soy Sauce |
|  ½ oz Dried Shiitake Mushrooms |  2 Tbsps Rice Vinegar |
| |  ¼ tsp Crushed Red Pepper Flakes |

Roasted Carrots Ingredients

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|------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
|  1 ½ lbs Carrots |  1 bunch Parsley |
|  1 piece Ginger |  2 Tbsps Honey |
|  3 Tbsps Golden Raisins |  2 Tbsps Roasted Pistachios |



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical. blueapron.com/wine

Mushroom-Braised Greens

1 Prepare the ingredients

- Place the **dried mushrooms** in a large bowl; add **3 cups of hot water** and set aside to rehydrate at least 10 minutes.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **fresh mushrooms**.
- Separate the **collard green or kale** leaves from the stems; discard the stems and roughly chop the leaves.

2 Braise the greens

- Reserving the liquid, drain the **rehydrated mushrooms**. Transfer to a cutting board; roughly chop.
- In a large pot, heat **2 tablespoons of olive oil** on medium-high until hot.
- Add the **sliced onion, sliced mushrooms**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **chopped rehydrated mushrooms, reserved liquid, chopped collard greens or kale**, and **soy sauce**. Cover the pot and cook, without stirring, 8 to 10 minutes, or until the greens are wilted.
- Uncover the pot and continue to cook, stirring occasionally, 18 to 20 minutes, or until the greens are tender and the liquid is reduced in volume by half.
- Turn off the heat and stir in the **vinegar**. Taste, then season with salt and pepper if desired. Enjoy!



Roasted Carrots in Ginger Syrup

1 Prepare & roast the carrots

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 400°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then halve lengthwise. Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 30 to 32 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients

- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Roughly chop the **pistachios**.
- Roughly chop the **parsley** leaves and stems.

3 Make the syrup & finish the carrots

- Once the carrots have roasted about 25 minutes, in a small pot (or pan), combine the **chopped ginger, raisins, honey** (kneading the packet before opening), **a pinch of salt**, and **¼ cup of water**. Cook on medium-high, stirring frequently, 4 to 5 minutes, or until thickened to a syrup-like consistency.
- Transfer to a large bowl. Immediately add the **roasted carrots**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **finished carrots** garnished with the **chopped pistachios** and **chopped parsley**. Enjoy!



ROASTED CARROTS NUTRITION PER 1/8 SERVING (AS PREPARED)**

Calories: 80, Total Carbohydrates: 15g, Dietary Fiber: 2g, Added Sugars: 4g, Total Fat: 2g, Saturated Fat: 0g, Protein: 1g, Sodium: 210mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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MUSHROOM-BRAISED GREENS NUTRITION PER 1/8 SERVING (AS PREPARED)**

Calories: 70, Total Carbohydrates: 7g, Dietary Fiber: 3g, Added Sugars: 0g, Total Fat: 4g, Saturated Fat: 0.5g, Protein: 3g, Sodium: 330mg.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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