Edouardo Jordan's Thanksgiving Sides



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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



2 bunches Collard Greens or Kale



½ lb Mushrooms



½ oz Dried Shiitake Mushrooms



1 Red Onion



2 Tbsps Soy Sauce



¼ tsp Crushed Red Pepper Flakes

2 Tbsps Rice Vinegar

Roasted Carrots Ingredients



1 1/2 lbs Carrots



1 piece Ginger



3 Tbsps Golden Raisins



1 bunch Parsley



2 Tbsps Honey



2 Tbsps Roasted Pistachios



Mushroom-Braised Greens

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

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.

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 1/4 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!



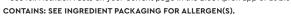




ROASTED CARROTS NUTRITION PER 1/8 SERVING

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

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





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.

