

Quinoa, Corn & Zucchini Salad

with Salsa Macha & Creamy Guacamole

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



4 oz Grape Tomatoes



¼ cup Guacamole



1 tsp Black & White Sesame Seeds



¼ cup Sour Cream



2 Pasture-Raised Eggs



2 ears of Corn



1 Lime



2 tsps Chipotle Chile Paste



2 tsps Honey



½ cup Tricolor Quinoa



1 Zucchini



2 Scallions



2 Tbsps Raw Pepitas



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.

1 Cook the quinoa

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **quinoa** and cook, uncovered, 20 to 22 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Drizzle with **olive oil** and season with salt and pepper; cover to keep warm.



2 Prepare the ingredients & make the salsa macha

- Meanwhile, wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Medium dice the **zucchini**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**. Place in a bowl; season with salt and pepper.
- Quarter the **lime**.
- Roughly chop the **peanuts**.
- To make the salsa macha, in a bowl, combine the **chopped peanuts**, **sesame seeds**, **honey** (kneading the packet before opening), **the juice of 2 lime wedges**, a drizzle of **olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **guacamole** and **sour cream**. Taste, then season with salt and pepper if desired.



3 Cook the vegetables & finish the quinoa

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **corn kernels** and **diced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks).
- Add the **sliced white bottoms of the scallions**, **pepitass**, and **seasoned tomatoes**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Transfer to the pot of **cooked quinoa**; stir in **the juice of the remaining lime wedges**. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



↩ ADDITIONAL STEP *If you chose Chorizo*

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Transfer to the pot of **finished quinoa**; stir to combine.
- Wipe out the pan.

4 Fry the eggs & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.
- Serve the **finished quinoa** topped with the **fried eggs**, **creamy guacamole**, and **salsa macha**. Garnish with the **sliced green tops of the scallions**. Enjoy!

