

# Vegetable Tostadas

with Corn on the Cob & Lime Rice

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



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

## Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 🔄



4 Flour Tortillas 🔄



1 Yellow Onion



¼ cup Mayonnaise



4 Flour Tortillas



2 ears of Corn



1 Zucchini



1 Lime



1 oz Butter



½ cup Long Grain White Rice



1 Poblano Pepper



2 cloves Garlic



2 Tbsps Grated Cotija Cheese



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Using a zester or the small side of a box grater, zest the **lime** to get 1 teaspoon. Quarter the lime.
- Remove any husks and silks from the **corn**.
- Medium dice the **zucchini**.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands and cutting board immediately after handling the pepper.



## 2 Make the lime rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **juice of 2 lime wedges**. Cover to keep warm.



## 3 Bake & dress the corn

- Meanwhile, in a bowl, combine the **softened butter** and **lime zest**; season with salt and pepper. Using a fork, mash to combine.
- Place each **corn cob** on a large piece of foil. Drizzle both with **olive oil** and **1 tablespoon of water**; season with salt and pepper. Tightly wrap the foil around each cob to completely seal. Place directly onto an oven rack.
- Bake 13 to 15 minutes, or until tender.
- Remove from the oven and carefully unwrap; coat on all sides with the **lime butter**.



## 4 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



### Step 4 continued:

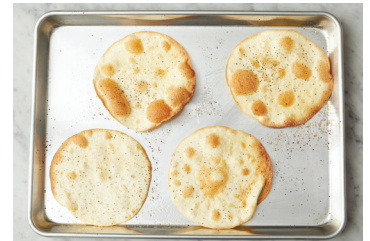
- Add the **diced onion** and **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and softened.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Transfer to a large bowl.

## 5 ADDITIONAL STEP *If you chose Pork 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.
- Turn off the heat.

## 5 Toast the tortillas

- Place the **tortillas** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; turn to coat. Arrange in an even layer.
- Toast in the oven 5 to 6 minutes, or until lightly browned and crispy.
- Remove from the oven.



## 6 Finish the vegetables & serve your dish

- To the bowl of **cooked vegetables**, add the **mayonnaise** and the **juice of the remaining lime wedges**; season with salt and pepper. Stir to thoroughly combine.
- Transfer the **toasted tortillas** to a work surface.
- Assemble the tostadas using the **toasted tortillas**, **lime rice**, and **finished vegetables**.
- Serve the **tostadas** with the **dressed corn** on the side. Garnish with the **cheese**. Enjoy!



## 5 CUSTOMIZED STEP 6 *If you chose Pork Chorizo*

- Finish the vegetables and serve your dish as directed, topping the tortillas with the **cooked chorizo** after the lime rice.