

Cotija-Lime Vegetable Tostadas

with Zucchini, Poblano Pepper & Rice

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients



4 Flour Tortillas



1 Poblano Pepper



1 Lime



1 Tbsp Mexican Spice Blend¹



½ cup Jasmine Rice



1 Red Onion



2 Tbsps Grated Cotija Cheese



2 cloves Garlic



1 Zucchini



¼ cup Mayonnaise



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- 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.
- Combine the **diced onion** and **diced pepper** in a bowl.



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 **lime zest** and the **juice of 2 lime wedges**.
- Cover to keep warm.



3 Cook the zucchini

- 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, 2 to 3 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Transfer to a large bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Toast the tortillas

- Meanwhile, 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 6 to 8 minutes, or until lightly browned and crispy.
- Remove from the oven.



5 Cook the onion & pepper

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced onion and pepper**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add **half the spice blend** (you will have extra) and the **chopped garlic** (if the pan seems dry, add a drizzle of olive oil). Cook, stirring constantly, 1 to 2 minutes, or until combined.
- Transfer to the bowl of **cooked zucchini**.



6 Finish the vegetables & serve your dish

- To the bowl of **cooked vegetables**, add the **mayonnaise** and the **juice of the remaining lime wedges**. Stir to combine. Taste, then season with salt and pepper if desired.
- Assemble the tostadas using the **toasted tortillas**, **lime rice**, and **finished vegetables**.
- Serve the **tostadas** garnished with the **cheese**. Enjoy!

