

Seared Scallop & Mango Tostadas

with Chipotle Mayo & Red Rice Salad

ORIGIN

Tostadas (Spanish for “toasted”), are a classic Mexican dish which started as a way to use tortillas that were too stale for tacos. Once toasted (or fried), the crisp tortillas are covered with a variety of meats, vegetables, and toppings.

WHY WE LOVE THIS DISH

We're piling our tostadas high with layers of cilantro guacamole, tender, Mexican-spiced scallops, a bright mango-scallion salsa, and a drizzle of spicy chipotle mayo.



PREMIUM

2 SERVINGS





⌚ 40-50 MINS




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

Ingredients

-  10 oz Sustainably Sourced Sea Scallops
-  4 Flour Tortillas
-  ½ cup Red Rice Blend
-  4 oz Grape Tomatoes
-  1 clove Garlic
-  2 Scallions

-  1 Peach
-  1 Lime
-  1 Mango Cheek
-  2 Tbsps Grated Cotija Cheese
-  2 tsps Chipotle Chile Paste
-  ¼ cup Cilantro Sauce

-  ¼ cup Guacamole
-  2 Tbsps Mayonnaise
-  3 Tbsps Roasted Peanuts
-  1 Tbsp Mexican Spice Blend¹

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



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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 **rice**. Cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly; rinse under cold water 30 seconds to 1 minute to cool. Return to the pot.



2 Make the salsas

- Meanwhile, wash and dry the fresh produce.
- Halve the **tomatoes**.
- Halve, pit, and medium dice the **peach**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **halved tomatoes, diced peach, lime zest, the juice of 2 lime wedges, a drizzle of olive oil, and as much of the garlic paste as you'd like**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Small dice the **mango**.
- Thinly slice the **scallions**.
- In a separate bowl, combine the **diced mango, sliced scallions, and the juice of the remaining lime wedges**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Make the cilantro guacamole & chipotle mayo

- In a bowl, combine the **cilantro sauce** and **guacamole**.
- In a separate bowl, combine the **mayonnaise, 2 teaspoons of water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



4 Toast the tortillas

- Place the **tortillas** on a sheet pan. Using a fork, prick the tortillas all over to prevent air bubbles from forming. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Toast in the oven 4 to 6 minutes, or until lightly browned and crispy.
- Remove from the oven.



5 Cook & halve the scallops

- Pat the **scallops** dry with paper towels. Using your hands, remove and discard the tough side muscle from each scallop. Season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned scallops in an even layer. Cook 3 to 4 minutes, or until browned. Flip and cook 30 seconds to 1 minute, or until lightly browned and cooked through.
- Transfer to a cutting board; carefully halve each scallop.



6 Finish & serve your dish

- To the pot of **cooled rice**, add the **tomato-peach salsa, peanuts, and half the cheese**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- Assemble the tostadas using the **toasted tortillas, cilantro guacamole, halved scallops, mango salsa, and chipotle mayo**.
- Serve the **tostadas** with the **finished rice** on the side. Garnish the rice with the **remaining cheese**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



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

Blue Apron, LLC
New York, NY 10005