

# Seared Scallop Tostadas

with Red Rice Salad, Persimmon Salsa & Chipotle Mayo

## ORIGIN

Spanish for “toasted,” tostadas 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 persimmon-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](https://blueapron.com/wine)

## Ingredients

-  10 oz Sea Scallops
-  4 Flour Tortillas
-  ½ cup Red Rice Blend
-  2 Persian Cucumbers
-  1 clove Garlic
-  2 Scallions

-  1 Persimmon
-  1 Lime
-  1 Navel Orange
-  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 Blend<sup>1</sup>

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 **cucumbers** lengthwise, then thinly slice crosswise.
- Peel and medium dice the **orange**.
- 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 **sliced cucumbers, diced orange, 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.
- Core and small dice the **persimmon**.
- Thinly slice the **scallions**.
- In a separate bowl, combine the **diced persimmon, 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.



### 3 Make the sauces

- 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 **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned scallops in an even layer. Cook 4 to 5 minutes, or until browned.
- Flip and cook 1 to 2 minutes, 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 **cucumber-orange 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, persimmon salsa, and chipotle mayo**.
- Serve the **tostadas** with the **rice salad** 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](http://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