

15 MINUTE MEAL

Pinto Bean Quesadillas

with Shredded Cabbage Slaw & Guacamole

2 < OR > 4 SERVINGS



2 | 4 Flour Tortillas



8 oz Shredded Cabbage & Carrots



2 bunch Cilantro



4 Scallions



2 Lime



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



4 Tbsp Mayonnaise



1/4 | 1/2 cup Guacamole



2 15.5-oz can Pinto

Beans



| 4 tsp Smoky Honey Habanero Spice Blend¹



CUSTOMIZED OPTIONS:



10 | 20 oz Pork Chorizo

or



10 | 20 oz Ground Beef



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Large Nonstick Pan Knife Cutting Board

FROM YOUR PANTRY

Olive Oil Salt Pepper

Chef's Note

FEATURED INGREDIENT

In our honey habanero spice blend, ground habanero pepper—a fruity, floral pepper grown throughout South America—is mellowed by granulated honey and brown sugar to create the perfect balance of sweet and spicy.

Nutritious and delicious

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1. Honey Granules, Brown Sugar, Smoked Paprika, Salt & Habanero Powder Ingredients may be replaced and quantities may vary.

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1. Prepare the ingredients & make the filling

- ☐ Wash and dry the fresh produce.
- ☐ Thinly slice the **scallions**.
- ☐ Drain and rinse the **beans**; transfer to a large bowl. Using a potato masher (or a fork) mash the beans until slightly broken down.



 $\hfill \square$ Add the sliced scallions,

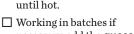
cheddar and monterey jack, and as much of the spice blend as you'd like, depending on how spicy you'd like the dish to be.

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Look for customized instructions before the next step!

2. Assemble & cook the quesadillas

- ☐ Place the **tortillas** on a work surface.
- ☐ Top one half of the tortillas with the **filling**; fold the tortillas in half over the filling.
- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium until hot.



necessary, add the **quesadillas**. Cook 2 to 4 minutes per side, or until golden brown and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).

☐ Transfer to a cutting board and immediately season with salt. Carefully cut into thirds.

3. Make the slaw & serve your dish

- ☐ Meanwhile, roughly chop the **cilantro** leaves and stems.
- Quarter the lime(s).
- ☐ In a large bowl, combine the mayonnaise and the juice of 2 lime wedges. Season with salt and pepper; stir to combine. Add the cabbage and carrots and chopped cilantro. Toss to coat.



☐ Serve the **cooked quesadillas** with the **slaw** and **guacamole**. Serve the **remaining lime wedges** on the side. Enjoy!

≒ Customized Steps

CHORIZO

ADDITIONAL STEP:

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **chorizo**; break the meat apart with a spoon. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring frequently, 4 to 5 minutes, or until browned and cooked through
- ☐ Transfer to the bowl of **filling**. Stir to combine.
- ☐ Wipe out the pan.
- ☐ Use the same pan to cook the quesadillas.

GROUND BEEF

ADDITIONAL STEP:

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.
- ☐ Transfer to the bowl of **filling**. Stir to combine.
- ☐ Wipe out the pan.
- ☐ Use the same pan to cook the quesadillas.



Get dinner done in 15 minutes

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