



15 MINUTE MEAL



Pinto Bean Quesadillas

with Shredded Cabbage Slaw & Guacamole

2 < OR > 4 SERVINGS

-  2 | 4 Flour Tortillas
-  4 | 8 oz Shredded Cabbage & Carrots
-  1 | 2 bunch Cilantro
-  2 | 4 Scallions
-  1 | 2 Lime
-  2 | 4 oz Shredded Cheddar & Monterey Jack Cheese Blend
-  2 | 4 Tbsp Mayonnaise
-  1/4 | 1/2 cup Guacamole
-  1 | 2 15.5-oz can Pinto Beans
-  2 | 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.

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

  
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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.
- ☐ 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.



↩ 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.
- ☐ Working in batches if 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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