

# Mushroom & Poblano Pepper Quesadillas

*with Monterey Jack Cheese & Avocado-Radish Salsa*

These gourmet quesadillas are layered with three kinds of mushrooms (button-topped cremini, and ruffled oyster and maitake), creamy Monterey Jack cheese and plenty of vegetables—including a roasted poblano pepper. (Though most are mild, some poblano peppers are relatively hot. So be sure to wash your hands right after handling the pepper, and use only as much of it as you'd like!) A fresh salsa of creamy avocado, crunchy radishes and cilantro completes the quesadillas with delicious texture.



## Ingredients

- 4 Corn Tortillas
- 4 Ounces Monterey Jack Cheese
- 6 Ounces Mixed Mushrooms
- 3 Radishes
- 2 Ounces Baby Kale
- 1 Avocado
- 1 Lime
- 1 Poblano Pepper
- 1 Bunch Cilantro
- 1 Tablespoon Mexican Spice Blend  
(Garlic Powder, Ancho Chile Powder, Smoked Paprika, Ground Cumin & Whole Mexican Oregano)

**Makes 2 Servings**

**About 690 Calories Per Serving**

**Prep Time: 15 min | Cook Time: 30 to 40 min**





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Stack the tortillas; cover with a damp paper towel. Thinly slice the cremini mushrooms; tear the oyster and maitake mushrooms into bite-sized pieces. Small dice the radishes. Pick the cilantro leaves off the stems; discard the stems. Grate the cheese. Quarter the lime. Pit, peel and small dice the avocado; toss with **the juice of 1 lime wedge**. Halve the poblano pepper lengthwise; remove and discard the stem, ribs and seeds, then thoroughly wash your hands.

2



## Roast & chop the poblano pepper:

Place the **poblano pepper** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer, cut sides down, and roast 18 to 20 minutes, or until slightly charred and tender. Remove from the oven and transfer to a cutting board. When cool enough to handle, finely chop the roasted poblano pepper.

3



## Cook the mushrooms:

While the poblano pepper roasts, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **mixed mushrooms** and cook, stirring occasionally, 6 to 8 minutes, or until browned and crispy. Add the **spice blend** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Transfer to a medium bowl; immediately season with salt and pepper. Wipe out the pan.

4



## Cook the kale:

While the poblano pepper continues to roast, in the pan used to cook the mushrooms, heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Transfer to the bowl of **cooked mushrooms**. Wipe out the pan.

5



## Assemble the quesadillas:

To make the filling, to the bowl of **cooked mushrooms and kale**, add **as much of the chopped poblano pepper as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine; season with salt and pepper to taste. Place the **tortillas** on a clean, dry work surface. Divide **half the cheese** between 2 of the tortillas; top with the filling, then the **remaining cheese**. Complete the quesadillas with the remaining tortillas.

6



## Finish & plate your dish:

In the pan used to cook the kale, heat 2 teaspoons of olive oil on medium-high until hot. Add the **quesadillas** and cook 2 to 4 minutes per side, or until the tortillas are crispy and the cheese has melted. Divide between 2 plates. While the quesadillas cook, in a bowl, combine the **avocado, radishes and the juice of the remaining lime wedges**. Drizzle with olive oil; season with salt and pepper to taste. Top the cooked quesadillas with the avocado-radish salsa. Garnish with the **cilantro**. Enjoy!