

# Spiced Queso & Pickled Red Onion Tacos

*with Green Beans, Avocado & Toasted Pepitas*

Popular in Latin American cuisines, queso para freír is a firm white cheese that can hold its shape even when fried or seared. In this recipe, we're coating it in a delicious blend of Mexican spices, then searing it to make a satisfying base for our tacos. To complement the spices on the queso, we're topping it with buttery avocado and crisp summer green beans dressed with cool, tangy crema. For a classic garnish, we're also quickly pickling red onion and pan-toasting pepitas (or pumpkin seeds), adding even more exciting flavor and texture.

## Blue Apron Wine Pairing

Le Pont Vers Le Bar Chinon, 2015



## Ingredients

- 8 Corn Tortillas
- 1 Pound Queso Para Freír
- 4 Ounces Green Beans
- 2 Limes
- 1 Avocado
- 1 Red Onion
- 1 Large Bunch Cilantro

## Knick Knacks

- 1 Tablespoon Sugar
- ¼ Cup Mexican Crema
- ¼ Cup Pepitas
- 1 Tablespoon Mexican Spice Blend  
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

**Makes:** 4 servings | **Calories:** about 790 per serving

**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp289](https://blueapron.com/recipes/fp289)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Stack the tortillas on a plate; cover with a damp paper towel. Snap off and discard the stem ends of the green beans; cut the green beans into 1-inch pieces on an angle. Peel, halve and thinly slice the onion. Quarter the limes. Slice the cheese crosswise into 16 equal-sized planks. Pick the cilantro leaves off the stems; discard the stems. Pit, peel and thinly slice the avocado; top with **the juice of 2 lime wedges** to prevent browning.

2



## Blanch & dress the green beans:

Add the **green beans** to the pot of boiling water. Cook 3 to 4 minutes, or until bright green and slightly softened. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Transfer to a medium bowl and add the **crema**; toss to coat and season with salt and pepper to taste. Rinse and wipe out the pot.

3



## Pickle the onion:

In the pot used to blanch the green beans, combine the **onion**, **sugar**, a **big pinch of salt**, **the juice of 2 lime wedges** and **¼ cup of water**; heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the onion has softened and the liquid is slightly reduced in volume. Remove from heat and set aside to pickle, stirring occasionally, for at least 10 minutes.

4



## Toast the pepitas:

While the onion pickles, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **pepitas**; season with salt and pepper. Toast, stirring frequently, 2 to 3 minutes, or until golden brown. (Be careful, as the pepitas may pop as they toast.) Transfer to a paper towel-lined plate and immediately season with salt and pepper. Wipe out the pan.

5



## Season & cook the cheese:

While the onion continues to pickle, pat the **cheese** dry with paper towels; season with salt, pepper and the **spice blend** on both sides. In the pan used to toast the pepitas, heat 1 tablespoon of olive oil on medium-high until hot. Working in batches, add the seasoned cheese and cook 2 to 4 minutes per side, or until golden brown and crispy. Transfer to a paper towel-lined plate and immediately season with salt and pepper. Rinse and wipe out the pan.

6



## Warm the tortillas & serve your dish:

Heat the same, dry pan on medium until hot. Working in batches, add the **tortillas** and warm 30 seconds to 1 minute per side, or until soft and pliable. Transfer to a serving dish. Divide the **cooked cheese**, **dressed green beans**, **pickled onion** (draining before adding), **avocado**, **toasted pepitas** and **cilantro** between the warmed tortillas. Serve with the **remaining lime wedges** on the side. Enjoy!