

Tinkerbell Pepper Quesadillas

with Cherry Tomato Salsa, Lime Crema & Sunny Side-Up Eggs

Tonight, we're making gourmet quesadillas featuring seasonal, sunny tinkerbell peppers. The sweet miniature bell peppers pair perfectly with creamy Monterey Jack cheese, all layered inside crispy, golden flour tortillas. For satisfying flavor, we're topping them with fried eggs and a fresh salsa of summery cherry tomatoes and cilantro. For dipping, Mexican crema brightened up with lime zest brings a welcome touch of cooling zip.

Blue Apron Wine Pairings

Belle Fontaine Côtes de Provence Rosé, 2015
Babcock Cabernet Sauvignon, 2015



Ingredients

- 2 Farm Eggs
- 4 Flour Tortillas
- 4 Ounces Monterey Jack Cheese
- 6 Ounces Tinkerbell Peppers
- 4 Ounces Cherry Tomatoes
- 1 Lime
- 1 Bunch Cilantro

Knick Knacks

- 1 Shallot
- ¼ Cup Mexican Crema

Makes: 2 servings | **Calories:** about 800 per serving

Prep Time: 10 minutes | **Cook Time:** 20-30 minutes

1



Prepare the ingredients & make the lime crema:

Wash and dry the fresh produce. Quarter the tomatoes. Roughly chop the cilantro leaves and stems. Cut off and discard the stem ends of the peppers; remove and discard any seeds, keeping the peppers intact. Cut the peppers into ¼-inch-thick rings. Peel and thinly slice the shallot. Grate the cheese. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. In a bowl, combine the **crema** and **lime zest**; season with salt and pepper to taste.

2



Make the salsa:

In a medium bowl, combine the **tomatoes**, **cilantro** and the **juice of 2 lime wedges**. Drizzle with olive oil and toss to combine; season with salt and pepper to taste.

3



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **peppers** and **shallot**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened. Transfer to a bowl. Rinse and wipe out the pan.

4



Assemble the quesadillas:

Place the **tortillas** on a clean, dry work surface. Divide **half the cheese** between 2 of the tortillas. Top with the **cooked vegetables** and **remaining cheese**; season with salt and pepper. Complete the quesadillas with the remaining tortillas.

5



Cook the quesadillas:

In the pan used to cook the vegetables, heat 2 teaspoons of olive oil on medium-high until hot. Carefully add the **quesadillas** and cook 2 to 3 minutes per side, or until the tortillas are crispy and browned and the cheese has melted. Divide the cooked quesadillas between 2 dishes and set aside in a warm place. Wipe out the pan.

6



Fry the eggs & plate your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-low until hot. Crack the **eggs** into the pan, keeping them separate. Cook 2 to 3 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat; season with salt and pepper. Top the **cooked quesadillas** with the fried eggs and **salsa**. Serve with the **lime crema** and **remaining lime wedges** on the side. Enjoy!