

Monterey Jack & Spiced Pepper Quesadillas

with Corn on the Cob & Tomato-Romaine Salad

Tonight's dinner is Tex-Mex at its best. Our quesadillas are stuffed with a sauté of tinkerbell peppers and baby leeks, spiced with ancho chile powder, smoked paprika and more. We're layering the vegetables with Monterey Jack cheese, melted between flour tortillas. On the side, our crunchy romaine salad gets a bright lift from lime-seasoned Mexican crema. (Feel free to drizzle any leftover crema on your quesadillas or cheesy corn on the cob!)

Blue Apron Wine Pairings

Ombra del Tempio Nero d'Avola, 2014

Sebastián San Martín Malbec, 2014



Ingredients

- 6 Flour Tortillas
- ½ Pound Monterey Jack Cheese
- 6 Ounces Tinkerbell Peppers
- 4 Ounces Cherry Tomatoes
- 3 Cloves Garlic
- 3 Radishes
- 2 Ears of Corn
- 2 Baby Leeks
- 1 Lime
- 1 Romaine Heart
- 1 Bunch Cilantro

Knick Knacks

- ½ Cup Mexican Crema
- ¼ Cup Grated Cotija Cheese
- 1 Tablespoon Mexican Spice Blend
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 4 servings | **Calories:** about 660 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp337

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Cut out and discard the stems, ribs and seeds of the peppers, then cut crosswise into ¼-inch-thick pieces. Cut off and discard the root ends of the leeks; thinly slice. Quarter the lime. Grate the Monterey Jack cheese. Remove and discard the corn husks and silks; halve the cobs. Cut off and discard the ends of the radishes; thinly slice into rounds. Halve the tomatoes. Cut off and discard the romaine root; roughly chop. Pick the cilantro leaves off the stems; discard the stems.

2



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic, peppers, leeks and spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant. Add ¼ cup of water and cook, stirring occasionally, 2 to 3 minutes, or until the peppers are softened and the water has cooked off. Transfer to a bowl. Wipe out the pan.

3



Make the dressing:

While the vegetables cook, in a small bowl, combine the **crema** and the **juice of all 4 lime wedges**; season with salt and pepper to taste.

4



Assemble & cook the quesadillas:

Place the **tortillas** on a work surface. Sprinkle the **Monterey Jack cheese** onto 1 side of each tortilla. Top with the **cooked vegetables**; season with salt and pepper. Fold each tortilla in half. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Working in batches, add the quesadillas. Cook 1 to 2 minutes per side, or until browned and the cheese has melted. (If the pan seems dry, add 2 teaspoons of olive oil.) Transfer to a cutting board.

5



Cook the corn:

While the quesadillas cook, add the **corn** to the pot of boiling water. Cook 2 to 3 minutes, or until bright yellow and slightly softened. Drain thoroughly and return to the pot. Off the heat, season with salt and pepper to taste. Sprinkle with **half the Cotija cheese**; transfer to a serving dish and set aside in a warm place.

6



Finish & serve your dish:

Just before serving, in a large bowl, combine the **romaine, radishes, tomatoes and remaining Cotija cheese**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you will have extra). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Cut each **cooked quesadilla** into thirds; transfer to a serving dish. Garnish with the **cilantro**. Serve with the **cooked corn and remaining dressing** on the side. Enjoy!