

Sweet Potato & Green Chile Quesadillas

with Arugula & Avocado Salad

In parts of the Southwest, green chiles, with their pleasant zing, are a beloved addition in any number of dishes. Tonight's hearty quesadillas pair the chiles' signature flavor with creamy sweet potato, roasted with smoky Mexican-inspired spices like ancho chile powder, paprika and cumin. Our side salad of peppery arugula, cool avocado and quick-pickled shallot provides refreshing contrast to the zesty quesadillas.

Blue Apron Wine Pairings

Cave de Fleurie Beaujolais, 2015

Vinum Riesling, 2015

Asilomar Trail Riesling, 2014



Ingredients

2 Flour Tortillas
4 Ounces Monterey Jack Cheese
¼ Cup Diced Green Chiles
2 Ounces Arugula
1 Avocado
1 Lime
¾ Pound Sweet Potatoes
1 Bunch Cilantro

Knick Knacks

1 Shallot
1 Tablespoon Sugar
¼ Cup Grated Cotija Cheese
1 Tablespoon Mexican Spice Blend

(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1074

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut the sweet potatoes into ¼-inch-thick rounds. Peel and thinly slice the shallot. Thinly slice the Monterey Jack cheese. Roughly chop the cilantro leaves and stems. Quarter the lime. Pit and peel the avocado; cut into 8 wedges. Place the avocado in a bowl and top with **the juice of 1 lime wedge** to prevent browning.

2



Roast the sweet potatoes:

Line a sheet pan with aluminum foil. Place the **sweet potatoes** on the prepared sheet pan. Drizzle with olive oil and season with salt, pepper and the **spice blend**; toss to thoroughly coat. Arrange in a single, even layer and roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Pickle the shallot:

While the sweet potatoes roast, in a small pot, combine the **shallot**, **sugar**, **the juice of the remaining lime wedges** and **¼ cup of water**; season with salt and pepper. Heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved. Remove from heat and let stand, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4



Assemble the quesadillas:

Place the **tortillas** on a clean, dry work surface. Top 1 side of each tortilla with ¼ of the **Monterey Jack cheese**. Top with the **roasted sweet potatoes** and **as much of the chiles as you'd like**, depending on how spicy you'd like the dish to be. Top with the **remaining Monterey Jack cheese**. Season with salt and pepper. Fold each tortilla in half over the filling.

5



Cook the quesadillas:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **quesadillas** and cook 2 to 3 minutes per side, or until the tortillas are golden brown and the cheese has melted. Transfer to a cutting board and season with salt and pepper. Let stand for 2 minutes.

6



Make the salad & plate your dish:

Just before serving, in a large bowl, combine the **arugula**, **avocado** and **pickled shallot** (draining before adding); season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste. Cut the **cooked quesadillas** into thirds. Divide the quesadillas and salad between 2 dishes. Garnish the quesadillas with the **cilantro**. Garnish the salad with the **Cotija cheese**. Enjoy!