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 quickpickled 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
- 1/4 Cup Diced Green Chiles
- 2 Ounces Arugula
- 1 Avocado
- 1 Lime
- 34 Pound Sweet Potatoes
- 1 Bunch Cilantro

Knick Knacks

- 1 Shallot
- 1 Tablespoon Sugar
- 1/4 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





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.



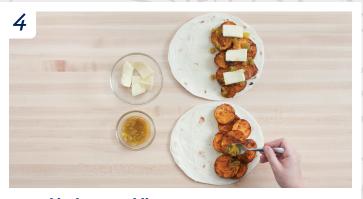
Roast the sweet potatoes:

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.



Pickle the shallot:

While the sweet potatoes roast, in a small pot, combine the **shallot**, **sugar**, **the juice of the remaining lime wedges** and 1/4 **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.



Assemble the quesadillas:

Place the **tortillas** on a clean, dry work surface. Top 1 side of each tortilla with 1/4 **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.



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.



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!