

Kale & White Cheddar Quesadillas

with Radishes & Fried Eggs

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Chefs, it's hard to improve upon the simple combination of crispy tortillas and melted cheese—but a layer of hearty greens and a topping of fried eggs does the job. Our quesadillas feature the flavors of white cheddar and Mexican-spiced kale (we're using a warming blend that includes ancho and chipotle chile powders). Thin-sliced radishes give the dish a classic touch of refreshing contrast.



BLUE APRON WINE PAIRING:

Osorio Carménère, 2016

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Ingredients



2
CAGE-FREE FARM
EGGS



4
CORN TORTILLAS



3
RADISHES



1 clove
GARLIC



1
LIME



1 bunch
KALE

KNICK KNACKS:



2 Tbsp
CRÈME FRAÎCHE



3 oz
WHITE CHEDDAR
CHEESE



1 tsp
QUESADILLA
SPICE BLEND*

* Ancho Chile Powder, Chipotle Chile Powder & Ground Cumin



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1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Peel and finely chop the garlic.
- Remove and discard the kale stems; roughly chop the leaves.
- Quarter the lime.
- Grate the cheese.
- Cut off and discard the ends of the radishes; halve lengthwise, then thinly slice crosswise.



2 Cook the kale:

- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot.
- Add the **garlic** and **kale**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the kale is slightly wilted.
- Add **¼ cup of water** and **up to ¾ of the spice blend**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until the kale has wilted and the water has cooked off.
- Turn off the heat. Stir in **the juice of 2 lime wedges**; season with salt and pepper to taste.

3 Make the lime crème fraîche:

- While the kale cooks, in a bowl, combine the **crème fraîche** and **the juice of the remaining lime wedges**; season with salt and pepper to taste.



4 Assemble & cook the quesadillas:

- Place the **tortillas** on a clean, dry work surface. Divide **half the cheese** between 2 of the tortillas; top with the **cooked kale** and **remaining cheese**. Season with salt and pepper. Complete the quesadillas with the remaining tortillas.
- Wipe out the pan used to cook the kale. Add 2 teaspoons of olive oil and heat on medium-high until hot.
- Add the quesadillas and cook 2 to 3 minutes per side, or until the tortillas are browned and the cheese has melted.
- Divide between 2 dishes; immediately season with salt. Set aside in a warm place. Wipe out the pan.



5 Fry the eggs:

- In the same pan, heat 2 teaspoons of olive oil on medium until hot.
- Crack the **eggs** into the pan, keeping them separate. Season with salt and **as much of the remaining spice blend as you'd like**, depending on how spicy you'd like the dish to be.
- Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.

6 Season the radishes & plate your dish:

- Place the **radishes** in a bowl; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat.
- Top the **cooked quesadillas** with the **fried eggs** and seasoned radishes. Serve with the **lime crème fraîche** on the side. Enjoy!