

Pork Chorizo & Corn Quesadillas

with Romaine Salad & Guacamole Ranch

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**

blueapron.com



The star of these quesadillas is chorizo, a type of Mexican spiced pork sausage, which is cooked alongside fresh, sweet corn in our vibrant guajillo chile sauce, then paired with a layer of melty monterey jack cheese.

Ingredients

-  1 ½ lbs Pork Chorizo
-  8 Flour Tortillas
-  2 ears of Corn
-  2 Romaine Lettuce Hearts
-  1 Lime
-  4 oz Grape Tomatoes
-  ½ cup Sour Cream
-  4 oz Shredded Monterey Jack Cheese
-  ⅓ cup Guajillo Chile Pepper Sauce
-  3 Tbsps Ranch Dressing
-  ¼ cup Guacamole



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.

blueapron.com/wine

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Roughly chop the **lettuce**.
- Halve the **tomatoes**.
- Combine the **chopped lettuce** and **halved tomatoes** in a bowl; add **half the corn kernels**.
- Halve the **lime** crosswise; squeeze the juice into a bowl. Add the **sour cream** and whisk to combine. Taste, then season with salt and pepper if desired.



2 Make the filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until browned.
- Add the **remaining corn kernels**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the corn is slightly softened and the chorizo is cooked through (be careful, as the corn may pop as it cooks).
- Add the **guajillo chile sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



3 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **filling** (you may have extra) and **cheese**. Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the filling.
- In the same pan, heat **2 teaspoons of olive oil** on medium until hot.
- Working in batches, add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (adding a drizzle of olive oil in between batches).
- Transfer to a cutting board and immediately season with salt.



4 Make the salad & serve your dish

- Meanwhile, in a bowl, whisk together the **ranch dressing** and **guacamole**.
- Just before serving, add the **guacamole ranch** to the bowl of **prepared vegetables**. Toss to thoroughly coat. Taste, then season with salt and pepper if desired.
- Carefully halve each **cooked quesadilla**.
- Serve the **quesadillas** with the **salad** and **lime sour cream** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 780, Total Carbohydrates: 52g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 49g, Saturated Fat: 17g, Protein: 38g, Sodium: 1870mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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