

# Spicy Zucchini Quesadillas

with Poblano Pepper & Fried Eggs

2 SERVINGS











⌚ 40-50 MINS

 **Blue Apron**  
blueapron.com



To top these zesty shredded zucchini and monterey jack quesadillas, we're making our take on rajas con crema, a comforting Mexican dish of smoky roasted poblano strips coated with smooth crema or sour cream.

## Ingredients

-  2 Pasture-Raised Eggs
-  4 Flour Tortillas
-  1 Zucchini
-  1 Lime
-  2 Scallions
-  1 Poblano Pepper
-  1 oz Sliced Pickled Jalapeño Pepper
-  1 ½ Tbsps Golden Raisins
-  ¼ cup Sour Cream
-  2 oz Monterey Jack Cheese

## Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical.  
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## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Grate the **zucchini** on the large side of a box grater.
- Grate the **cheese** on the large side of a box grater.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Quarter the **lime**.
- Cut out and discard the stem, ribs, and seeds of the **poblano pepper**; small dice.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.



## 2 Cook the poblano pepper

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced poblano pepper** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until charred. Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



## 3 Make the filling

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **grated zucchini**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until heated through.
- Transfer to a large bowl. Add the **raisins, grated cheese, sliced white bottoms of the scallions, the juice of 1 lime wedge, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



## 4 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **filling**. Fold the tortillas in half over the filling.
- In the same pan, heat **2 teaspoons of olive oil** on medium until hot.
- Add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a plate and immediately season with salt; cover with foil to keep warm.
- Wipe out the pan.



## 5 Fry the eggs

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. 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 Dress the poblano pepper & serve your dish

- Meanwhile, to the bowl of **cooked poblano pepper**, add the **sour cream, the juice of 1 lime wedge, and a drizzle of olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** topped with the **dressed poblano pepper** and **fried eggs**. Garnish with the **sliced green tops of the scallions**. Serve the **remaining lime wedges** on the side. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: XXX, Total Carbohydrates: XXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

\*\*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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