

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



4 Flour Tortillas

A = 1...

1 Zucchini

1 Lime

2 Scallions

🐌 1 Poblano Pepper

1 oz Sliced Pickled Jalapeño Pepper

\$\$\mathbb{L}\$ 1 ½ Tbsps Golden Raisins

1/4 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

VEGETARIAN



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.

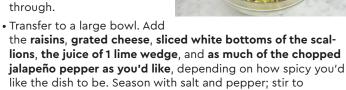


Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.

- 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.

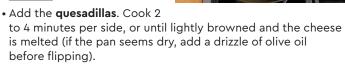


combine. Taste, then season with salt and pepper if desired.

• Wipe out the pan.

4 Assemble & cook the guesadillas • 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.



- 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 iuice 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!



Calories: XXX, Total Carbohydrates: XXXg, 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).

Produced in a facility that processes

crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.