

Spicy Poblano & Mushroom Quesadillas

with Baby Romaine & Avocado Salad

TIME: 30-40 minutes

SERVINGS: 2

Tonight's mushroom quesadillas get their enticing flavor from a combination of poblano pepper and chipotle chile paste, both known for their smoky heat. We're layering the vegetables with cheddar cheese between corn tortillas, before melding the flavors together on the stovetop. On the side, a salad of baby romaine, avocado, radishes and cotija cheese balances the rich quesadillas.



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Ingredients



4
CORN TORTILLAS



4 oz
CHEDDAR CHEESE



4 oz
CREMINI
MUSHROOMS



3
RADISHES



1 bunch
CILANTRO



1 head
BABY ROMAINE
LETTUCE



1
AVOCADO



1
LIME



1
POBLANO PEPPER

KNICK KNACKS:



2 Tbsps
GRATED COTIJA
CHEESE



1 Tbsp
CHIPOTLE CHILE
PASTE



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1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Roughly chop the cilantro leaves and stems.
- Quarter the lime.
- Grate the cheddar cheese on the large side of a box grater.
- Cut off and discard the root end of the lettuce; separate the leaves.
- Cut off and discard the ends of the radishes; thinly slice the radishes into rounds. Place in a bowl and season with salt and pepper.
- Pit and peel the avocado. Thinly slice lengthwise. Place in a bowl and top with **the juice of 1 lime wedge** to prevent browning. Season with salt and pepper.
- Cut off and discard the pepper stem; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the pepper lengthwise. Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.



2 Cook the vegetables:

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the **mushrooms** and **pepper**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.
- Add **¼ cup of water** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until thickened and most of the water has cooked off.
- Turn off the heat and stir in **half the cilantro** and **the juice of 1 lime wedge**. Season with salt and pepper to taste.



3 Assemble the quesadillas:

- Place the **tortillas** on a work surface. Divide **half the cheddar cheese** between 2 of the tortillas; top with the **cooked vegetables** and **remaining cheddar cheese**. Season with salt and pepper. Complete the quesadillas with the remaining tortillas. Wipe out the pan.

4 Cook the quesadillas:

- In the same pan, heat a drizzle of olive oil on medium until hot. Working 1 at a time, add the **quesadillas** and cook 2 to 3 minutes per side, or until the tortillas are browned and the cheese has melted. Transfer to a cutting board. Immediately season with salt.



5 Make the salad & plate your dish:

- While the quesadillas cook, in a medium bowl, combine the **lettuce**, **radishes**, **the juice of the remaining lime wedges**, and a drizzle of olive oil. Season with salt and pepper. Toss to combine; season with salt and pepper to taste.
- Cut the **cooked quesadillas** into quarters.
- Divide the salad and quesadillas between 2 dishes. Top the salad with the **avocado** and **cotija cheese**. Garnish the quesadillas with the **remaining cilantro**. Enjoy!