

# Spicy Poblano & Mushroom Quesadillas

with Baby Romaine & Avocado Salad

TIME: 40-50 minutes

SERVINGS: 2

Tonight's vegetable quesadillas get their enticing flavor from a combination of poblano pepper and chipotle chile paste, both known for their smoky heat. (Chefs, the chile paste packs quite a punch, so use as much or as little as you'd like.) 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 (yours may be green or red-tipped), avocado, and Cotija cheese balances out the rich quesadillas.



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## Ingredients



4  
CORN TORTILLAS



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



4 oz  
CHEDDAR 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.
- ☐ 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 into rounds. Place in a bowl and season with salt and pepper.
- ☐ Quarter the lime.
- ☐ 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 the pepper lengthwise, then remove and discard the ribs and seeds. Thinly slice 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 1 tablespoon 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 constantly, 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. Rinse and wipe out the pan.



## 4 Cook the quesadillas:

- ☐ In the same pan, heat 1 tablespoon 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 work surface. 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 **seasoned avocado** and **Cotija cheese**. Garnish the quesadillas with the **remaining cilantro**. Enjoy!

