

Roasted Sweet Potato Quesadillas

with Creamy Guacamole

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



Ingredients



4 Flour Tortillas



1 Shallot



1 Tbsp Red Wine Vinegar



2 oz Cheddar Cheese Curds



1 lb Sweet Potatoes



1 Tbsp Sugar



¼ cup Guacamole



1 Tbsp Mexican Spice Blend¹



1 Romaine Lettuce Heart



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Fromage Blanc



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare & roast the sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1/4-inch-thick rounds. Place in a bowl; drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat. Transfer to a sheet pan and arrange in an even layer.
- Roast 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel and thinly slice the **shallot**.
- Roughly chop the **cheese curds**.
- Roughly chop the **lettuce**.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **guacamole** and **fromage blanc**; season with salt and pepper.



3 Pickle the shallot

- In a small saucepan, combine the **sliced shallot** (separating the layers before adding), **vinegar**, **sugar**, and **1/4 cup of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved. Turn off the heat.
- Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Assemble & cook the quesadillas

- Meanwhile, place the **tortillas** on a work surface.
- Top one half of each tortilla with the **chopped cheese curds**, **roasted sweet potatoes** (you may have extra), and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Fold the tortillas in half over the filling.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on **medium** until hot.
- Working in batches if necessary, add the **quesadillas** and cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted.
- Transfer to a cutting board and immediately season with salt; carefully cut in half.



5 Make the salad & serve your dish

- Just before serving, in a large bowl, combine the **chopped lettuce**, **pickled shallot**, **half the pickling liquid** (you will have extra), and **2 teaspoons of olive oil**; season with salt and pepper. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **halved quesadillas** with the **salad** and **creamy guacamole** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

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

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or 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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron



110920, 2P/V2