

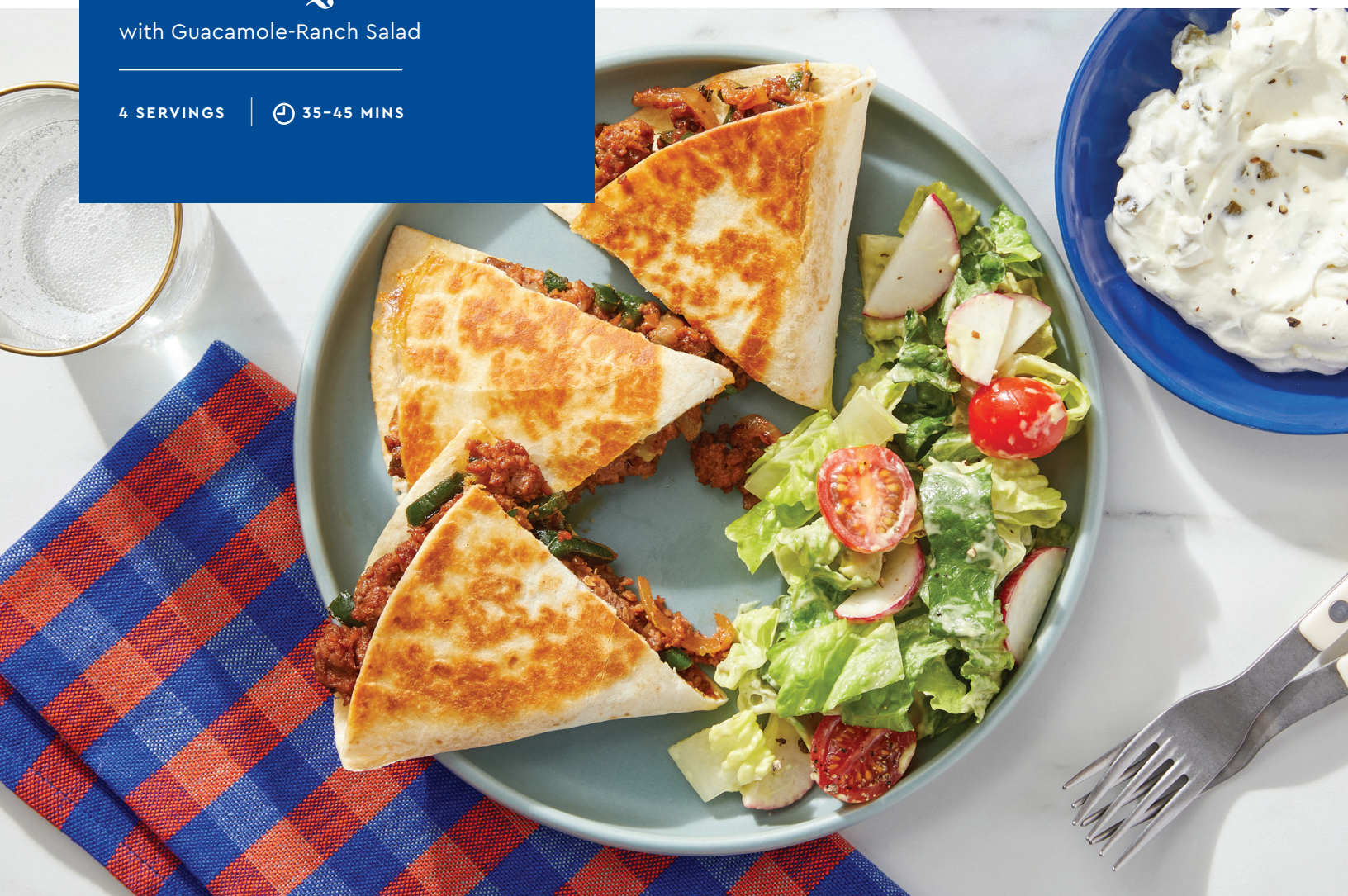
# Beyond Beef® & Poblano Quesadillas

with Guacamole-Ranch Salad

4 SERVINGS

⌚ 35-45 MINS

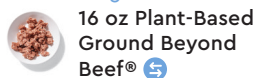
 **Blue Apron**  
blueapron.com



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

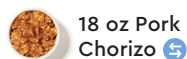
## Ingredients

### Customized ingredients



16 oz Plant-Based Ground Beyond Beef® 🔄

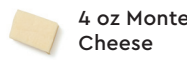
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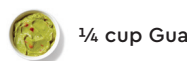
18 oz Pork Chorizo 🔄



1 Sweet or Yellow Onion



4 oz Monterey Jack Cheese



1/4 cup Guacamole



4 Flour Tortillas



1 Poblano Pepper



1 oz Sliced Pickled Jalapeño Pepper



1/2 cup Sour Cream



1 Tbsp Mexican Spice Blend<sup>1</sup>



2 Romaine Lettuce Hearts



3 oz Radishes



4 oz Grape Tomatoes



3 Tbsps Ranch Dressing



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup>. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **lettuce**.
- Halve the **tomatoes**; place in a bowl. Season with salt and pepper.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **pickled jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **sour cream** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



## 2 Cook the filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add the **Beyond Beef®** and **spice blend**. Cook, stirring frequently and breaking apart with a spoon, 5 to 7 minutes, or until browned and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 3 CUSTOMIZED STEP 2 If you chose Chorizo

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add the **chorizo** and a **pinch of the spice blend** (you will have extra). Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 3 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **cooked filling** and **grated cheese**. Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the filling.
- In the same pan, heat a drizzle of **olive oil** on **medium** until hot.
- Working in batches if necessary, add the **quesadillas**. Cook 2 to 4 minutes per side, or until golden brown and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Carefully transfer to a cutting board and immediately season with salt. Cut into equal-sized wedges.



## 4 Make the salad & serve your dish

- Meanwhile, in a large bowl, combine the **guacamole** and **ranch dressing**.
- Just before serving, add the **chopped lettuce**, **seasoned tomatoes**, and **sliced radishes**. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** with the **salad** and **jalapeño sour cream** on the side. Enjoy!

