

# Beef Quesadillas & Sweet Potato Wedges

with Creamy Cilantro Sauce

2 SERVINGS | 40-50 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 ) and instructions tailored to you.\*

## Ingredients

Customized ingredients


 10 oz Thinly Sliced Beef 


SWAPPED FOR:


 2 Flank Steaks 

 ¼ cup Sour Cream

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

 2 Flour Tortillas

 1 lb Sweet Potatoes

 ¼ cup Cilantro Sauce

 1 Red Onion

 2 oz White Cheddar Cheese

 1 Tbsp Red Wine Vinegar

 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> Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- 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-inch-wide wedges.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **sour cream**, **vinegar**, and **cilantro sauce**. Taste, then season with salt and pepper if desired.



## 2 Roast the sweet potatoes

- Line a sheet pan with foil.
- Place the **sweet potato wedges** on the foil. Drizzle with **olive oil** and season with salt, pepper, and **up to half the spice blend**. Toss to coat; arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## ↩️ ADDITIONAL STEP If you chose Steaks

- Once the potatoes have roasted about 10 minutes, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.

## 3 Cook the beef & onion

- Once the potatoes have roasted about 10 minutes, separate the **beef**; pat dry with paper towels. Place in a bowl; season with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra). Toss to coat.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



## Step 3 continued:

- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **seasoned beef**; stir to combine and arrange in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and the beef is just cooked through.
- Turn off the heat.

## ↩️ CUSTOMIZED STEP 3 If you chose Steaks

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Turn off the heat.

## 4 Assemble the quesadillas

- Place the **tortillas** on a work surface.
- Evenly top one half of each tortilla with the **grated cheese**, **cooked beef and onion**, and **1 tablespoon of the creamy cilantro sauce**.
- Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the beef and onion.



## ↩️ CUSTOMIZED STEP 4 If you chose Steaks

- Place the **tortillas** on a work surface.
- Evenly top one half of each tortilla with the **grated cheese**, **sliced steaks**, **cooked onion**, and **1 tablespoon of the creamy cilantro sauce**.
- Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the onion.

## 5 Cook the quesadillas & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- 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).
- Transfer to a cutting board and immediately season with salt. Carefully cut in half.
- Serve the **cooked quesadillas** with the **roasted sweet potatoes** and **remaining creamy cilantro sauce** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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