

Roasted Sweet Potato Quesadillas

with Pickled Peppers & Avocado Salad

TIME: 35-45 minutes

SERVINGS: 2

These quesadillas are layered with the irresistible, well-balanced flavors of Mexican-spiced sweet potato, hot and sweet pickled peppers, and white cheddar. In our side salad, slices of creamy avocado perfectly balance the quesadillas.



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Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



4 oz
WHITE CHEDDAR
CHEESE



1 head
GREEN LEAF
LETTUCE



1
AVOCADO



1
SWEET POTATO



1
LIME



4
FLOUR
TORTILLAS

KNICK KNACKS:



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



¼ cup
GRATED COTIJA
CHEESE



1 Tbsp
MEXICAN SPICE
BLEND*



1
SHALLOT



1 Tbsp
SUGAR



2 oz
SWEET PIQUANTE
PEPPERS

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



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1 Prepare & roast the sweet potato:

- Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce. Line a sheet pan with aluminum foil.
- Cut the **sweet potato** into ¼-inch-thick rounds. Place on the foil. Drizzle with olive oil and season with salt, pepper, and **half the spice blend** (you will have extra); toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- While the sweet potato roasts, peel and thinly slice the **shallot**.
- Quarter the **lime**.
- Grate the **cheddar cheese** on the large side of a box grater.
- Roughly chop the **piquante peppers**.
- Pit, peel, and thinly slice the **avocado**. 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 root end of the **lettuce**; roughly chop the leaves.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



3 Pickle the shallot:

- While the sweet potato continues to roast, in a small pot, combine the **sliced shallot, sugar, the juice of the remaining lime wedges, and ¼ 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.
- Set aside to cool, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Assemble the quesadillas:

- While the shallot cools, place the **tortillas** on a work surface. Top one side of the tortillas with **half the grated cheddar cheese, the roasted sweet potato, the chopped piquante peppers, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Top with the **remaining grated cheddar cheese**; season with salt and pepper. Fold the tortillas in half over the filling.

5 Cook the quesadillas:

- 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 3 minutes per side, or until the tortillas are lightly browned and the cheese is melted.
- Transfer to a cutting board and season with salt and pepper. Let stand for 2 minutes, then cut in half.



6 Make the salad & serve your dish:

- Just before serving, reserving the liquid, transfer the **pickled shallot** to a large bowl. Add the **chopped lettuce** and **half the reserved pickling liquid** (you will have extra liquid); season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste.
- Serve the **cooked quesadillas** with the salad on the side. Top the salad with the **seasoned avocado**. Garnish with the **Cotija cheese**. Enjoy!

