

# Spicy Zucchini Quesadillas

with Poblano Pepper & Fried Eggs


2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**  
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## Ingredients

 2 Pasture-Raised Eggs

 1 Lime

 1 oz Sliced Pickled Jalapeño Pepper

 1 ½ Tbsps Golden Raisins


 2 Flour Tortillas

 2 Scallions

 ¼ cup Sour Cream

 1 Zucchini

 1 Poblano Pepper

 2 oz Monterey Jack Cheese

 Serve with Blue Apron wine that has this symbol  
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## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Grate the **zucchini** on the large side of a box grater.
- Grate the **cheese** on the large side of a box grater.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Quarter the **lime**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then small dice.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.



## 2 Cook the poblano pepper

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced poblano pepper** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until charred. Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



## 3 Make the filling

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **grated zucchini**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until heated through.
- Transfer to a large bowl.
- Add the **raisins, grated cheese, sliced white bottoms of the scallions, the juice of 1 lime wedge, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine.
- Taste, then season with salt and pepper if desired.
- Wipe out the pan.



## 4 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **filling**. Fold the tortillas in half over the filling.
- In the same pan, heat **2 teaspoons of olive oil** on medium until hot.
- Add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a plate and immediately season with salt; cover with foil to keep warm.
- Wipe out the pan.



## 5 Fry the eggs

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- Turn off the heat.



## 6 Dress the poblano pepper & serve your dish

- Meanwhile, to the bowl of **cooked poblano pepper**, add the **sour cream, the juice of 1 lime wedge**, and a drizzle of **olive oil**. Stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** topped with the **dressed poblano pepper** and **fried eggs**. Garnish with the **sliced green tops of the scallions**. Serve the **remaining lime wedges** on the side. Enjoy!

