

# Pork Chorizo & Corn Quesadillas

with Romaine Salad & Guacamole Ranch

4 SERVINGS

⌚ 40-50 MINS

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## Ingredients



18 oz Pork Chorizo



2 Romaine Lettuce Hearts



1 Peach



½ cup Sour Cream



8 Flour Tortillas



1 Lime



¼ cup Guacamole



4 oz Shredded Monterey Jack Cheese



2 ears of Corn



4 oz Grape Tomatoes



⅓ cup Guajillo Chile Pepper Sauce



3 Tbsps Ranch Dressing



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

- Wash and dry the fresh produce.
- Roughly chop the **lettuce**.
- Halve the **tomatoes**.
- Halve, pit, and thinly slice the **peach**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- In a large bowl, combine the **chopped lettuce**, **halved tomatoes**, **sliced peach**, and **half the corn kernels**.
- Halve the **lime** crosswise; squeeze the juice into a separate bowl. Add the **sour cream** and whisk to combine. Taste, then season with salt and pepper if desired.



## 2 Make the filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until browned.
- Add the **remaining corn kernels**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the corn is slightly softened and the chorizo is cooked through.
- Add the **guajillo chile sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- 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 **filling** (you may have extra) and **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 **2 teaspoons of olive oil** on medium until hot.
- Working in batches, add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (adding a drizzle of olive oil in between batches).
- Transfer to a cutting board and immediately season with salt.



## 4 Make the salad & serve your dish

- Meanwhile, in a bowl, whisk together the **ranch dressing** and **guacamole**.
- Just before serving, add the **guacamole ranch** to the bowl of **prepared vegetables**. Toss to thoroughly coat. Taste, then season with salt and pepper if desired.
- Carefully halve each **cooked quesadilla**.
- Serve the **quesadillas** with the **salad** and **lime sour cream** on the side. Enjoy!

