

Blue Apron

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Ingredients







½ cup Sour Cream





1 Lime



1/4 cup Guacamole



4 oz Shredded Monterey Jack Cheese



2 ears of Corn



4 oz Grape Tomatoes



¹⁄₃ cup Guajillo Chile Pepper Sauce



3 Tbsps Ranch Dressing



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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 quajillo 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 guesadillas

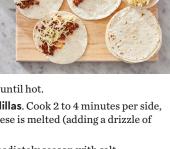
- Place the tortillas on a work surface.
- Top one half of each tortilla with the filling (you may have extra) and cheese. Fold the tortillas in half over the filling.
- · Rinse and wipe out the pan used to cook the filling.
- In the same pan, heat 2 teaspoons of olive oil on medium until hot.
- Working 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



- · Carefully halve each cooked quesadilla.
- Serve the quesadillas with the salad and lime sour cream on the side.



Produced in a facility that processes crustacean shellfish,