

Spicy Pepper & Onion Quesadillas

with Roasted Broccoli Salad

TIME: 35-45 minutes

SERVINGS: 2

In this zesty Tex-Mex dish, quesadillas are loaded with melty Monterey Jack cheese and sweet peppers and onion—sautéed with chipotle chile paste for a kick of heat. A mashed avocado dipper provides cooling contrast for the spicy quesadillas, while creamy dressed broccoli tossed with roasted peanuts makes for a unique side.



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Ingredients



4
FLOUR TORTILLAS



1
AVOCADO



1
YELLOW ONION



4 oz
SWEET PEPPERS



1
PINK LEMON



1/2 lb
BROCCOLI

KNICK KNACKS:



2 oz
MONTEREY JACK
CHEESE



2 tsps
CHIPOTLE CHILE
PASTE



3 Tbsps
ROASTED
PEANUTS



1/2 cup
SOUR CREAM
OR MEXICAN
CREMA



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1 Prepare the ingredients & mash the avocado:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- ☐ Peel and thinly slice the **onion**. Cut off and discard the stems of the **peppers**; remove and discard the cores, then thinly slice lengthwise.
- ☐ Grate the **cheese** on the large side of a box grater.
- ☐ Roughly chop the **peanuts**.
- ☐ Halve the **lemon** crosswise, discarding any seeds.
- ☐ Pit, peel, and medium dice the **avocado**. Place in a bowl with **half the sour cream or crema** and the **juice of 1 lemon half**; season with salt and pepper. Using a fork, mash to your desired consistency. Season with salt and pepper to taste.

2 Roast the broccoli:

- ☐ Place the **broccoli florets** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat.
- ☐ Roast 16 to 18 minutes, or until lightly browned and tender when pierced with a fork. Transfer the roasted broccoli to a large bowl.

3 Cook the vegetables:

- ☐ While the broccoli roasts, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced onion and peppers**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned and softened.
- ☐ Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat and season with salt and pepper to taste.

4 Assemble the quesadillas:

- ☐ While the broccoli continues to roast, place the **tortillas** on a work surface. Top one side of the tortillas with the **grated cheese** and **cooked vegetables**; fold the tortillas in half over the filling.
- ☐ Rinse and wipe out the pan used to cook the vegetables.

5 Cook the quesadillas:

- ☐ In the same pan, heat a drizzle of olive oil on medium until hot. Add the **quesadillas** and 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.

6 Dress the broccoli & serve your dish:

- ☐ To the bowl of **roasted broccoli**, add the **chopped peanuts**, **remaining sour cream or crema**, and the **juice of the remaining lemon half**. Stir to combine; season with salt and pepper to taste.
- ☐ Serve the **cooked quesadillas** with the dressed broccoli and **mashed avocado** on the side. Enjoy!