

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients











1 oz Pickled **Peppadew Peppers**



4 oz Shredded Monterey Jack Cheese



1 Tbsp Mexican Spice Blend1



8 Flour Tortillas



1 clove Garlic



1 Lime



1/4 cup Sour Cream



1 Red Onion



1 head Butter Lettuce



2 Tbsps Grated Cotija Cheese



3 Tbsps Roasted Peanuts



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

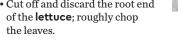
^{1.} Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano *Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients & start the salad

- Wash and dry the fresh produce.
- · Halve, peel, and thinly slice the onion.
- Quarter the lime.
- Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.
- · Cut off and discard the root end of the lettuce; roughly chop the leaves.



- Roughly chop the peanuts and peppers.
- In a large bowl, combine the chopped lettuce and chopped peanuts and peppers.

Cook the chicken & onion

- Pat the chicken dry with paper towels; place in a medium bowl. Season with salt, pepper, and the spice blend. Stir to coat.
- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.



- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the sliced onion; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the onion is slightly softened and the chicken is cooked through.
- Turn off the heat; carefully stir in the juice of 2 lime wedges. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 2 If you chose Steak

- Pat the steaks dry with paper towels. Season on both sides with salt, pepper, and the spice blend.
- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the seasoned steaks. Cook 3 to 5 minutes, or until lightly browned.
- Flip the steaks and add the **sliced onion**; season with salt and pepper. Cook, stirring the onion occasionally, 3 to 5 minutes for mediumrare (125°F) or until the onion is slightly softened and the steaks are browned and cooked to your desired degree of doneness.*
- Turn off the heat; leaving the onion in the pan, transfer the cooked steaks to a cutting board; let rest at least 5 minutes.
- Carefully stir in the juice of 2 lime wedges to the pan of cooked **onion**. Taste, then season with salt and pepper if desired.

3 Assemble the guesadillas

- Place the tortillas on a work surface.
- · Top one half of each tortilla with the monterey jack and cooked chicken and onion; fold the tortillas in half over the filling.
- · Rinse and wipe out the pan used to cook the chicken and onion.



CUSTOMIZED STEP 3 If you chose Steak

- Once rested, find the lines of muscle (or grain) on the **cooked steaks**; thinly slice crosswise against the grain.
- Place the tortillas on a work surface.
- Top one half of each tortilla with the monterey jack, sliced steak, and cooked onion; fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the steaks and onion.

4 Cook the quesadillas

- In the same pan, heat 1 tablespoon 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 (if the pan seems dry, add a drizzle of olive oil before flipping).



• Transfer to a cutting board; immediately season with salt. Cover with foil to keep warm.

5 Make the dressing

• Meanwhile, in a bowl, combine the sour cream, half the cotija, 2 tablespoons of olive oil, the juice of the remaining lime wedges, 1 teaspoon of water, and as much of the garlic paste as you'd like. Taste, then season with salt and pepper if desired.



6 Finish the salad & serve your dish

- Just before serving, to the bowl of chopped lettuce, peanuts, and peppers, add enough of the **dressing** to coat (you may have extra dressing). Toss to combine. Taste, then season with salt and pepper if desired.
- Cut each cooked quesadilla into thirds.
- Serve the quesadillas with the salad on the side. Garnish the salad with the remaining cotija. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

