

Spicy Mushroom & Onion Quesadillas

with Creamy Guacamole

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com

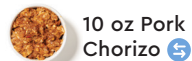



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



2 Flour Tortillas 



2 tsp Chipotle Chile Paste



3 Tbsps Roasted Peanuts



2 Flour Tortillas



1 Zucchini



½ oz Pickled Peppadew Peppers



¼ cup Guacamole



4 oz Mushrooms



1 Yellow Onion



2 oz Monterey Jack Cheese



¼ cup Sour Cream



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Quarter the **zucchini** lengthwise, then cut crosswise into 1-inch pieces.
- Thinly slice the **mushrooms**.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peanuts**.
- Roughly chop the **peppers**.
- In a bowl, combine the **guacamole** and **sour cream**. Taste, then season with salt and pepper if desired.



2 Cook the zucchini

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini pieces** in an even layer; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Transfer to a large bowl and cover with foil to keep warm.
- Wipe out the pan.



ADDITIONAL STEP If you chose Chorizo

- In the same pan, 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, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

3 Cook the mushrooms & onion

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.



Step 3 continued:

- Add **2 tablespoons of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 3 If you chose Chorizo

- Cook the mushrooms and onion as directed, using the pan of reserved fond.

4 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **grated cheese** and **cooked onion and mushrooms**.
- Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the vegetables.
- In the same pan, add a drizzle of **olive oil** and heat on medium until hot.
- Add the **quesadillas**. Cook 2 to 4 minutes per side, or until golden brown and the cheese is melted.
- Transfer to a cutting board and immediately season with salt.
- Carefully halve each cooked quesadilla.



CUSTOMIZED STEP 4 If you chose Chorizo

- Follow the directions in Step 4, but top with the **cooked chorizo** after the grated cheese, and cook the quesadillas in two batches.

5 Finish the zucchini & serve your dish

- Meanwhile, to the bowl of **cooked zucchini**, add the **chopped peanuts** and **chopped peppers**. Stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** with the **finished zucchini**. Top the quesadillas with the **creamy guacamole**. Enjoy!

