

Chicken Korma Quesadillas

with Pickled Mustard Seed Vegetables

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



18 oz Boneless Chicken Breast Pieces



2 Poblano Peppers



1 Lime



½ cup Coconut Cashew Korma Sauce



1 ½ tsps Brown & Yellow Mustard Seeds



4 Flour Tortillas



1 Red Onion



4 oz Shredded Monterey Jack Cheese



2 Tbsps Rice Vinegar



¾ lb Carrots



2 Scallions



½ cup Sour Cream



1 Tbsp Sugar



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1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Quarter the **lime**.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges, separating the layers.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1/2-inch pieces. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **sour cream** and the **juice of 2 lime wedges**; season with salt and pepper.



2 Roast the vegetables

- Line a sheet pan with foil.
- Place the **carrot pieces**, **onion wedges**, and **pepper pieces** on the foil. 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. Remove from the oven.



3 Cook & finish the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle 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 white bottoms of the scallions**. Cook, stirring occasionally, 2 to 3 minutes, or until browned.



Step 3 continued:

- Add the **korma sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until slightly thickened and the chicken is coated and cooked through.
- Turn off the heat.

4 Assemble & bake the quesadillas

- Evenly coat a separate sheet pan with **1 tablespoon of olive oil**.
- Working one at a time, place each **tortilla** on the oiled sheet pan and rub into the oil to coat.
- Evenly top one side of each tortilla with the **cheese** and **finished chicken and sauce**. Fold the tortillas in half over the filling and press to adhere.
- Bake the **quesadillas**, rotating the sheet pan halfway through, 9 to 11 minutes, or until lightly browned and the cheese is melted.
- Transfer to a cutting board. When cool enough to handle, halve each quesadilla.



5 Pickle the mustard seeds

- Meanwhile, rinse and wipe out the pan used to cook the chicken.
- In the same pan, combine the **mustard seeds**, **sugar**, **vinegar**, and **3 tablespoons of water**. Heat to boiling on high.
- Once boiling, cook, stirring occasionally, 2 to 3 minutes, or until the sugar has dissolved and the liquid has reduced.
- Carefully transfer to a large, heatproof bowl.



6 Finish the vegetables & serve your dish

- Transfer the **roasted vegetables** to the bowl of **pickled mustard seeds**; add the **juice of the remaining lime wedges**. Toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **baked quesadillas** with the **finished vegetables** (discarding any liquid). Garnish with the **sliced green tops of the scallions**. Serve the **lime sour cream** on the side. Enjoy!

