

Spicy Zucchini Quesadillas

with Poblano Pepper & Fried Eggs

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 ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



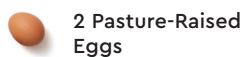
2 Steaks 



2 Scallions



¼ cup Sour Cream



2 Pasture-Raised Eggs



1 Zucchini



1 oz Sliced Pickled Jalapeño Pepper



1 ½ Tbsps Golden Raisins



2 Flour Tortillas



1 Poblano Pepper



2 oz Monterey Jack Cheese



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.
- Grate the **zucchini** on the large side of a box grater.
- Grate the **cheese** on the large side of a box grater.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then small dice.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.



2 Cook the poblano pepper

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced poblano pepper** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until charred. Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl.
- Wipe out the pan.



3 Cook the zucchini & make the filling

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **grated zucchini**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until heated through.
- Transfer to a large bowl. Add the **raisins, grated cheese, sliced white bottoms of the scallions, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



4 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **filling**. Fold the tortillas in half over the filling.
- In the same pan, heat a drizzle of **olive oil** on **medium** until hot.
- 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 plate and immediately season with salt; cover with foil to keep warm.
- Wipe out the pan.



↺ ADDITIONAL STEP If you chose Steak

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

5 Fry the eggs

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- Turn off the heat.



6 Dress the poblano pepper & serve your dish

- Meanwhile, to the bowl of **cooked poblano pepper**, add the **sour cream** and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** topped with the **dressed poblano pepper** and **fried eggs**. Garnish with the **sliced green tops of the scallions**. Enjoy!



↺ CUSTOMIZED STEP 6 If you chose Steak

- Dress the poblano pepper as directed in Step 6.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **cooked quesadillas** topped with the **dressed poblano pepper** and **fried eggs**. Serve the **sliced steaks** on the side. Garnish with the **sliced green tops of the scallions**. 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.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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