

Chipotle Black Bean Quesadillas

with Caramelized Onion

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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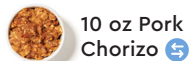



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Pork Chorizo 



4 Flour Tortillas 



2 Tbsps Grated Cotija Cheese



4 Flour Tortillas



1 Yellow or Sweet Onion



3/4 lb Carrots



1/4 cup Sour Cream



1 15.5-oz can Black Beans



3 oz Radishes



2 oz White Cheddar Cheese



2 tsps Chipotle Chile Paste



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.
- Halve, peel, and thinly slice the **onion**.
- Drain and rinse the **beans**.
- Grate the **cheddar** on the large side of a box grater.
- Peel the **carrots**; quarter lengthwise, then cut crosswise into 1-inch pieces.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a large bowl.



2 Make the filling

- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- Add the **drained beans**, $\frac{1}{2}$ cup 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. Season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until thoroughly combined and the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↺ ADDITIONAL STEP *If you chose Chorizo*

- In a large pan (nonstick, if you have one), 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 the pot of **filling**.

3 Cook & finish the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **carrot pieces**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and softened.
- Transfer to the bowl of **sliced radishes**. Drizzle with **olive oil** and season with salt and pepper; toss to combine.
- Wipe out the pan.



↺ CUSTOMIZED STEP 3 *If you chose Chorizo*

- Cook and finish the carrots 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 cheddar** and **filling**; season with salt and pepper. Fold the tortillas in half over the filling.
- In the same pan, heat a drizzle 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 and immediately season with salt. When cool enough to handle, carefully halve each **cooked quesadilla**.



5 Season the sour cream & serve your dish

- Meanwhile, season the **sour cream** with salt and pepper.
- Serve the **cooked quesadillas** with the **finished vegetables** and **seasoned sour cream** on the side. Garnish the vegetables with the **cotija**. Enjoy!

