

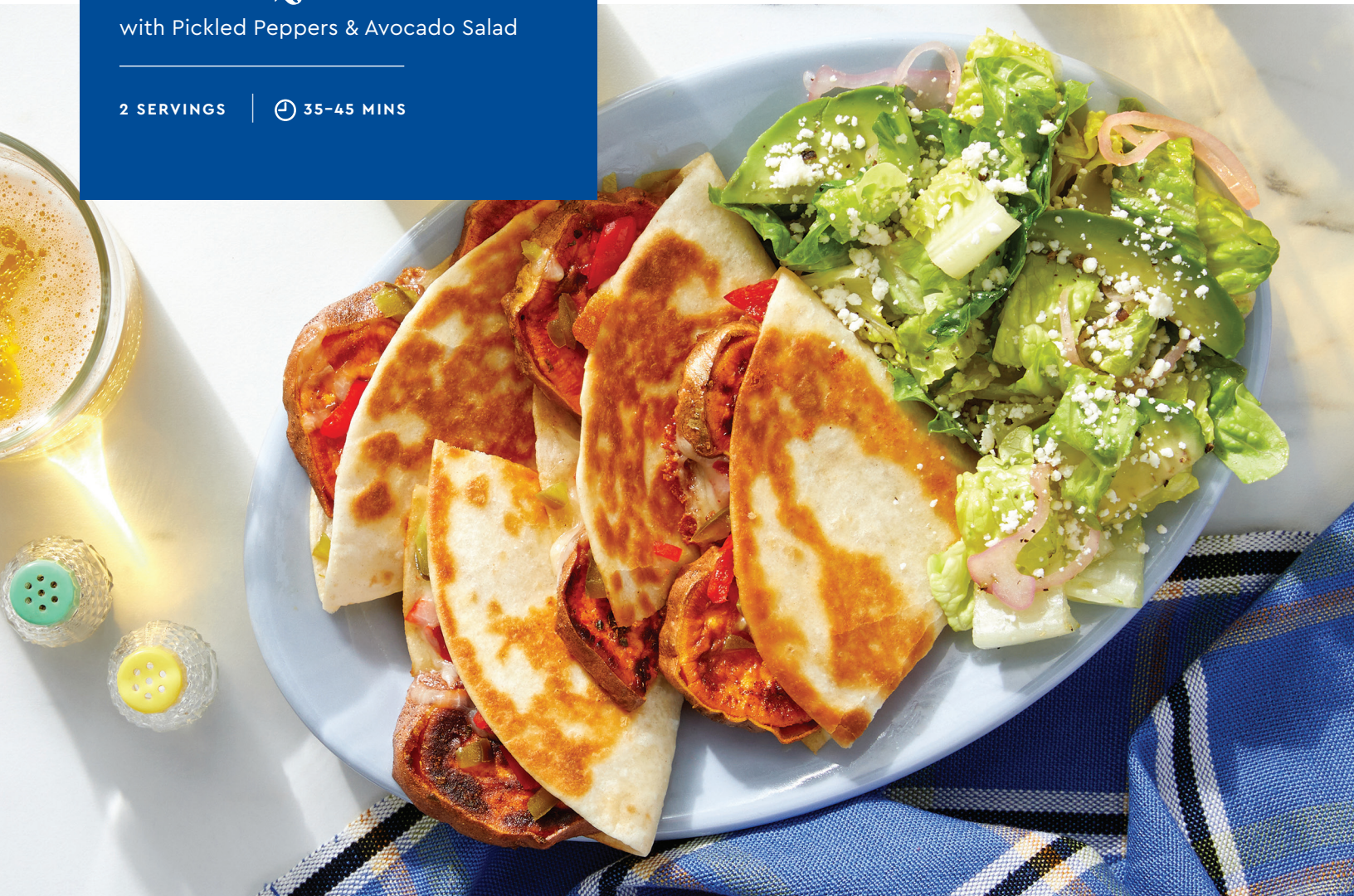
Roasted Sweet Potato Quesadillas

with Pickled Peppers & Avocado Salad

2 SERVINGS

⌚ 35-45 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:


 3 oz Prosciutto 

 1 Avocado

 1 oz Sliced Pickled Jalapeño Pepper

 1 Tbsp Sugar


 4 Flour Tortillas

 ½ lb Sweet Potato


 1 Lime

 4 oz White Cheddar Cheese


 1 Tbsp Mexican Spice Blend¹

 1 Romaine Lettuce Heart

 1 Shallot

 2 oz Pickled Peppadew Peppers

 2 Tbsps Grated Cotija Cheese

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

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."

1 Prepare & roast the sweet potato

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potato** into 1/4-inch-thick rounds.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend** (you will have extra); toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel and thinly slice the **shallot**.
- Quarter the **lime**.
- Grate the **cheddar** on the large side of a box grater.
- Roughly chop the **peppadew peppers**.
- Roughly chop the **lettuce**.
- Halve and pit the **avocado**, then thinly slice; place in a bowl. Using a spoon, remove the avocado from the skin, then place in a bowl. Top with **the juice of 1 lime wedge**; season with salt and pepper.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



3 Pickle the shallot

- In a small pot, combine the **sliced shallot**, **sugar**, **the juice of the remaining lime wedges**, and **1/4 cup of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved.
- Turn off the heat. Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Assemble the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **grated cheddar**, **roasted sweet potato**, **chopped peppadew peppers**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Fold the tortillas in half over the filling.



CUSTOMIZED STEP 4 If you chose Prosciutto

- Assemble the quesadillas as directed, topping with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding).

5 Cook the quesadillas

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on **medium** until hot.
- Add the **quesadillas**. Cook 2 to 4 minutes per side, or until golden brown 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. Carefully halve each quesadilla.



6 Make the salad & serve your dish

- Reserving the liquid, transfer the **pickled shallot** to a large bowl.
- Add the **chopped lettuce**, **seasoned avocado**, and **half the reserved pickling liquid** (you will have extra); season with salt and pepper. Drizzle with **olive oil** and toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** with the **salad** on the side. Garnish the salad with the **cotija**. Enjoy!

