

Achaar Chicken Quesadillas

with Pickled Mustard Seed Veggies & Lime Sour Cream

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



10 oz Boneless Chicken Breast Pieces



1 Poblano Pepper



2 oz Monterey Jack Cheese



1 Tbsp Rice Vinegar



4 Flour Tortillas



2 Scallions



¼ cup Sour Cream



1 Tbsp Sugar



¾ lb Carrots



1 Lime



2 Tbsps Tomato Achaar



1 ½ tsps Brown & Yellow Mustard Seeds



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"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Cut off and discard the stem of the **pepper**. 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.
- Line a sheet pan with foil.
- Place the **carrot pieces** 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.



2 Prepare the remaining ingredients

- Meanwhile, thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.
- Quarter the **lime**.
- In a bowl, combine the **sour cream** and the **juice of 2 lime wedges**; season with salt and pepper.



3 Make the pickled mustard seeds

- Meanwhile, in a small pot, 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.
- Carefully transfer to a large heatproof bowl.



4 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.
- Add the **tomato achar** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until thickened and the chicken is coated and cooked through. Turn off the heat.
- Transfer to a bowl.
- Rinse and wipe out the pan.



5 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **grated cheese** and **finished chicken and sauce**; 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 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 cut in half.



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 **cooked quesadillas** with the **finished vegetables**. Garnish with the **sliced green tops of the scallions**. Serve the **lime sour cream** on the side. Enjoy!

