

#### **Ingredients**



10 oz Boneless Chicken Breast **Pieces** 



1 Poblano Pepper



2 oz Monterey Jack Cheese



1 Tbsp Rice Vinegar



4 Flour Tortillas



2 Scallions



1/4 cup Sour Cream



1 Tbsp Sugar



3/4 lb Carrots



1 Lime



2 Tbsps Tomato Achaar



1 ½ tsps Brown & Yellow Mustard Seeds



Serve with Blue Apron wine that has this symbol

# Cook along on the app

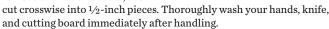
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#### "Alexa, find Blue Apron recipes."

## 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



- 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.



# 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 achaar (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 guesadillas

- 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

# 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





