

Beyond Beef® & Poblano Quesadillas

with Guacamole Salad

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients



16 oz Plant-Based Ground Beyond Beef®



SWAPPED FOR:



18 oz Ground Beef



1 oz Sliced Pickled Jalapeño Pepper



1 Lime



¼ cup Guacamole



4 Flour Tortillas



3 oz Radishes



2 Romaine Lettuce Hearts



4 oz Monterey Jack Cheese



1 Tbsp Mexican Spice Blend¹



1 Poblano Pepper



1 Yellow Onion



4 oz Grape Tomatoes



½ cup Sour Cream



Serve with Blue Apron wine that has this symbol
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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 the ingredients

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **lettuce**.
- Halve the **tomatoes**; place in a bowl. Season with salt and pepper.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.
- In a bowl, combine the **sour cream** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



2 Cook the filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add the **Beyond Beef®** and **spice blend**. Cook, stirring frequently and breaking apart with a spoon, 5 to 7 minutes, or until browned and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 2 If you chose Ground Beef

- Cook the filling as directed, using the **beef** (instead of Beyond Beef®).

3 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **cooked filling** and **grated cheese**. Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the filling.
- In the same pan, heat a drizzle of **olive oil** on **medium** until hot.
- Working in batches if necessary, 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).
- Carefully transfer to a cutting board and immediately season with salt. Cut each cooked quesadilla into thirds.



4 Make the salad & serve your dish

- Halve the **lime** crosswise.
- In a large bowl, combine the **guacamole** and the **juice of 1 lime half** (you will have extra).
- Just before serving, add the **chopped lettuce**, **seasoned tomatoes**, and **sliced radishes**. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished quesadillas** with the **salad** and **jalapeño sour cream** on the side. Enjoy!

