

Ingredients*

Customized ingredients



16 oz Plant-Based **Ground Beyond** Beef® 🔄

SWAPPED FOR:



18 oz Ground Beef 🔄



1 oz Sliced Pickled Jalapeño Pepper



1 Lime



1/4 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 blueapron.com/wine

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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."

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.



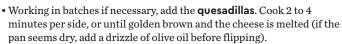
- Add the Beyond Beef® and spice blend. Cook, stirring frequently and breaking apart with a spoon, 5 to 7 minutes, or until browned and cooked
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 2 If you chose Ground Beef

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

3 Assemble & cook the guesadillas

- 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.



• 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!