

Bell Pepper & Pinto Bean Quesadillas

with Roasted Sweet Potato Wedges

4 SERVINGS

45-55 MINS

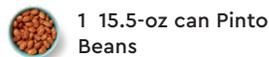
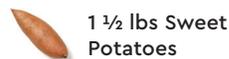
 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:



 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."

1 Prepare & roast the sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Line a sheet pan with foil.
- Transfer the **sweet potato wedges** to the foil; drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer, skin side down.
- Roast 28 to 30 minutes, or until 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.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Drain and rinse the **beans**.
- Grate the **cheddar** on the large side of a box grater; place in a bowl. Add the **monterey jack** and toss to combine.
- 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 filling

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions** and **diced peppers** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **drained beans, spice blend**, and **½ cup of water**; season with salt and pepper. Cook, stirring frequently and mashing the beans with the back of a spoon, 4 to 5 minutes, or until the water has cooked off.
- Turn off the heat; carefully stir in the **juice of the remaining lime wedges**. Taste, then season with salt and pepper if desired.



4 CUSTOMIZED STEP 3 If you chose Chorizo

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo, sliced white bottoms of the scallions**, and **diced peppers**; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **drained beans, spice blend**, and **½ cup of water**; season with salt and pepper. Cook, stirring frequently, mashing the beans and breaking the meat apart with a spoon, 4 to 5 minutes, or until the water has cooked off and the chorizo is cooked through.
- Turn off the heat; carefully stir in the **juice of the remaining lime wedges**. 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 **filling and prepared cheeses**; fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to make the filling.



5 Cook the quesadillas & serve your dish

- In the same pan, heat a drizzle of **olive oil** on **medium** until hot.
- Working in batches, add the **quesadillas**. Cook 2 to 4 minutes per side, or until browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil between batches).
- Transfer to a cutting board; immediately season with salt. Carefully cut into thirds.
- Serve the **cooked quesadillas** with the **roasted sweet potatoes** and **guacamole** on the side. Top the sweet potatoes with the **lime sour cream** and **sliced green tops of the scallions**. Enjoy!

