

Spicy Mushroom & Onion Quesadillas

with Creamy Guacamole

2 SERVINGS

⌚ 40-50 MINS


 **Blue Apron**
blueapron.com



Ingredients*

ADDED:



10 oz Boneless Chicken Breast Pieces 



4 Flour Tortillas 

or



10 oz Ground Beef 



4 Flour Tortillas 



½ oz Pickled Peppadew Peppers



4 Flour Tortillas



1 Zucchini



¼ cup Guacamole



2 tsps Chipotle Chile Paste



3 Tbsps Roasted Peanuts



½ lb Mushrooms



1 Yellow Onion



2 oz Monterey Jack Cheese



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Quarter the **zucchini** lengthwise, then cut crosswise into 1-inch pieces.
- Thinly slice the **mushrooms**.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peanuts**.
- Roughly chop the **peppers**.
- In a bowl, combine the **guacamole** and **mayonnaise**. Taste, then season with salt and pepper if desired.



2 Cook the zucchini

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini pieces** in an even layer; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Transfer to a large bowl and cover with foil to keep warm.
- Wipe out the pan.



3 Make the filling

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 3

If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, 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.

Customized Step 3 continued:

- Add the **sliced mushrooms** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and the chicken is cooked through.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.

If you chose Ground Beef

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef** in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the **sliced mushrooms** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 5 to 6 minutes, or until lightly browned and the beef is cooked through.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **filling** and **grated cheese**.
- Fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the filling. Add a drizzle of **olive oil** and heat 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.
- Transfer to a cutting board and immediately season with salt. Carefully halve each cooked quesadilla.



5 Finish the zucchini & serve your dish

- Meanwhile, to the bowl of **cooked zucchini**, add the **chopped peanuts** and **chopped peppers**. Stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** with the **finished zucchini**. Top the quesadillas with the **creamy guacamole**. Enjoy!

