

Pork Chorizo & Poblano Quesadillas

with Guacamole-Ranch Salad

4 SERVINGS

40-50 MINS

 **Blue Apron**

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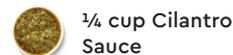
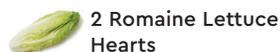


Ingredients*

Customized ingredients



SWAPPED FOR:



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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.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **lettuce**.
- Halve the **tomatoes**.
- Cut off and discard the stems of the **peppers**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **sour cream** and **cilantro sauce**. Taste, then season with salt and pepper if desired.



2 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 **chorizo** and **sliced peppers**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and the peppers are softened.
- Add the **guajillo sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined and the chorizo is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

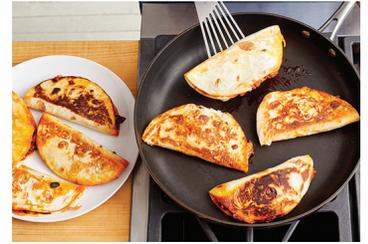


↔ CUSTOMIZED STEP 2 If you chose Chicken

- 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** and **sliced peppers**. Cook, without stirring, 3 to 4 minutes, until lightly browned. Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and the peppers are softened.
- Add the **guajillo sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

3 Assemble & cook the quesadillas

- Place the **tortillas** on a work surface.
- Evenly top one half of each tortilla with the **grated cheese** and **filling**; 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, add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (adding a drizzle of olive oil in between batches).
- Transfer to a cutting board and immediately season with salt. Halve each cooked quesadilla.



4 Make the salad & serve your dish

- Just before serving, in a large bowl, whisk together the **ranch dressing** and **guacamole**. Taste, then season with salt and pepper if desired.
- Add the **chopped lettuce** and **halved tomatoes**. Toss to thoroughly coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** with the **salad** and **cilantro sour cream** on the side. Enjoy!

