

# Vegetable Quesadillas

with Roasted Sweet Potatoes & Lime Sour Cream

4 SERVINGS

40-50 MINS

 Blue Apron

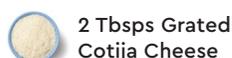
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## Ingredients\*

Customized ingredients

### ADDED:



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<sup>1</sup> 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 & make the lime sour cream

- 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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Cut off and discard the stems of the **peppers**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and thinly slice the **shallot**.
- 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.



### 2 Roast the sweet potatoes

- 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.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



### ↻ ADDITIONAL STEP *If you chose Chorizo*

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

### 3 Make the filling & assemble the quesadillas

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced peppers, sliced shallot, and spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- Turn off the heat; carefully stir in the **juice of the remaining lime wedges**. Taste, then season with salt and pepper if desired.
- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **prepared cheeses** and **filling**; fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to make the filling.



### ↻ CUSTOMIZED STEP 3 *If you chose Chorizo*

- Make the filling and assemble the quesadillas as directed, using the pan of reserved fond and topping with the **cooked chorizo** after the cheeses.

### 4 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.
- Halve each **cooked quesadilla**.
- Serve the **quesadillas** with the **roasted sweet potatoes** and **guacamole** on the side. Top the sweet potatoes with the **lime sour cream** and **cotija**. Enjoy!

