

Vegetable Quesadillas

with Roasted Sweet Potatoes & Guacamole

4 SERVINGS

40-50 MINS

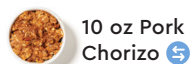
 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



10 oz Pork Chorizo 



4 Flour Tortillas 



8 Flour Tortillas



1 Zucchini



1 ½ lbs Sweet Potatoes



2 Bell Peppers



1 Shallot



2 Tbsps Grated Cotija Cheese



½ cup Sour Cream



4 oz Shredded Monterey Jack Cheese



2 oz White Cheddar Cheese



½ cup Guacamole



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Mexican Spice Blend¹



Serve with Blue Apron wine that has this symbol
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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.

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1 Prepare the ingredients

- 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 **bell 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.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- 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. 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 bell 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. 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 cheddar and monterey jack** 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 **jalapeño sour cream** and **cotija**. Enjoy!

