

Cheesy Sweet Potato Quesadilla

with Kale and Cucumber-Onion Salad



30-40min



4 Servings

With the addition of mashed sweet potatoes and nutrient-rich kale, suddenly cheese quesadillas are transformed into a meal you can feel good about eating! And if the promise of healthy goodness isn't enough, there's a lot more to love about this dish—caramelized onions, sharp cheddar cheese, and a welcome bit of brightness and texture from the crunchy cucumber and red onion salad served on the ...

What we send

- chorizo chili spice blend
- fresh cilantro
- Persian cucumbers
- curly kale
- sweet potato
- apple cider vinegar
- red onion

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- box grater
- colander
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

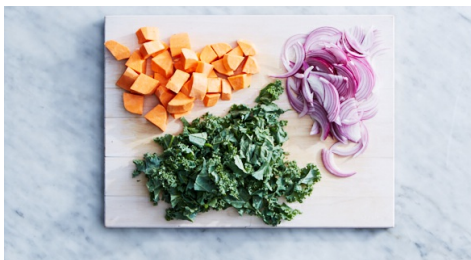
For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Boil sweet potatoes

Peel **sweet potatoes**; cut into ½-inch pieces. Trim ends from **onion**, then halve, peel, and thinly slice lengthwise. Strip **kale leaves** from stems and roughly chop leaves. Place sweet potatoes and **1 tablespoon salt** in a large saucepan, cover with 1 inch of water; bring to a boil. Reduce heat to a simmer and cook until tender when pierced, 10-12 minutes.



4. Mash sweet potatoes

Drain **sweet potatoes**. Return to saucepan over medium heat and cook, stirring frequently, until dry and broken down, 2-3 minutes. Remove from heat and mash until fairly smooth. Stir in **1 tablespoon oil** and season to taste with **salt** and **pepper**.



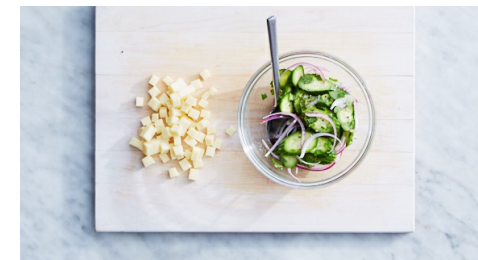
2. Caramelize onion

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **all but ⅓ cup onion**, cover, and cook, stirring occasionally, until softened, about 3 minutes. Uncover, season with **¼ teaspoon salt**, cook, stirring frequently, until onions are golden brown, 8-10 minutes. Stir in **spice blend** and cook until fragrant, about 1 minute.



5. Assemble quesadillas

Add **kale** to **onion** in skillet, cover, and cook until wilted, 3-4 minutes. Uncover, and cook until tender, 1 minute. Brush **tortillas** with **oil**; place oiled side-down on a rimmed baking sheet. Divide **mashed sweet potato** between the **tortillas** and spread to the edges. Sprinkle **cheese** all over the sweet potato and top with **kale**. Fold tortillas in half.



3. Make salad

Meanwhile, preheat broiler with top rack 4-6 inches from heat source. Trim ends from **cucumber**, thinly slice on the bias. Roughly chop **cilantro leaves** and **stems**. In a medium bowl, combine **cucumber**, **reserved ⅓ cup onion**, **chopped cilantro**, **vinegar**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Grate **cheddar** on large holes of box grater.



6. Finish & serve

Broil **quesadillas** until golden and toasted, 1-2 minutes (watch closely). Flip quesadillas with a large spatula, pressing lightly to flatten. Continue to broil until golden and toasted, 1-2 minutes more (watch closely as broilers vary). Cut quesadillas into wedges and serve with **cucumber salad** alongside. Enjoy!