



Pepper & Cheddar Quesadilla

with Mexican Style Baked Beans



20-30min



4 Servings

Something about midweek quesadillas always puts a little extra pep in our step come dinner-time. These quesadillas are stuffed with melted cheddar and a fresh tomato and bell pepper filling. They're served alongside a kicked-up take on baked beans that includes chorizo chili spice blend and a touch of sweet and smoky barbecue sauce. Fresh cilantro brightens it all up. Cook, relax, and enjoy!

What we send

- red bell pepper
- plum tomatoes
- fresh cilantro
- canned kidney beans
- barbecue sauce
- chorizo chili spice blend

What you need

- kosher salt & ground pepper

Tools

- large skillet
- medium saucepan

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

Calories 850.0kcal, Fat 50.0g, Proteins 28.0g, Carbs 71.0g



1. Prep ingredients

Halve **peppers**, remove stems, cores and seeds, then thinly slice into strips. Core **tomatoes**, then finely chop. Finely chop **cilantro stems** and coarsely chop **almost all leaves**, reserving a few whole for garnish. Keep stems and leaves separate. Open **cheese** to have ready.



4. Assemble quesadillas

Meanwhile, divide **peppers, tomatoes**, and **cheese** between one half of each **tortilla**, then fold into half moons.



2. Cook peppers & tomatoes

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **peppers** and cover. Cook, stirring occasionally, until peppers are soft, about 6 minutes. Add **tomatoes**. Cover and cook until just warm, about 2 minutes. Season with **¼ teaspoon salt** and **a few grinds pepper**. Transfer to heatproof bowl. Wipe out skillet and reserve for Step 5.



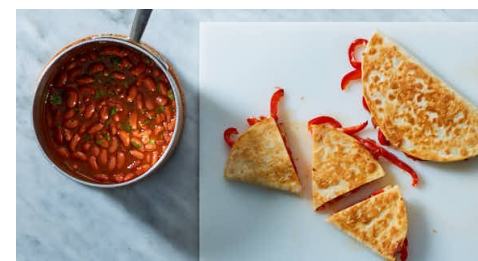
5. Brown quesadillas

Heat **3 tablespoons oil** in reserved skillet over medium-high. Transfer **quesadillas** to skillet, in batches if necessary. Cook until **cheese** is melted and quesadilla is golden-brown on both sides, 2-3 minutes per side (reduce heat if browning too quickly). Transfer to a cutting board.



3. Cook beans

Heat **2 tablespoons oil** in medium saucepan over medium. Add **cilantro stems** and **2 teaspoons of the chorizo chili spice** (save rest for own use), and cook until fragrant, 30 seconds. Add **beans and their liquid** and the **barbecue sauce**. Partially cover, cook over medium-high, stirring occasionally, until sauce has reduced by half, about 9 minutes.



6. Finish & serve

Stir **chopped cilantro leaves** into **beans**. Season to taste with **salt** and **pepper**. Cut **quesadillas** into wedges. Garnish **beans** with **whole cilantro leaves** and serve alongside **quesadilla**. Enjoy!