

Sku1494 hero 5fa39254763f399c18f8982da1b7ff51

Pinto & Cheddar Quesadilla

with Zucchini and Pepita Salad



20-30min



2 Servings

This vegetarian quesadilla, stuffed to the brim with tender, braised pinto beans and gooey sharp cheddar cheese, is definitely going to become a regular player in your weeknight recipe rotation! It's broiled to get the perfect amount of char, and served with a colorful zucchini salad on the side. The zucchini is tossed with red onion, cilantro, lime juice, and then topped with crunchy pepitas. ...

What we send

- lime
- can pinto beans
- sharp white cheddar ⁷
- pepitas
- zucchini
- fresh cilantro
- chorizo chili spice blend
- red onion
- 2 (10-inch) flour tortillas ¹

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- box grater
- skillet
- potato masher or fork
- 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

Wheat (1), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 916kcal, Fat 50g, Carbs 88g, Proteins 32g



1. Prep ingredients

Pick **cilantro leaves** from stems; thinly slice **stems**, keeping **leaves** whole. Trim ends from **onion**, then halve, peel, and thinly slice. Grate **cheese** on the large holes of a box grater. Squeeze **1 tablespoon lime juice**.



4. Assemble quesadillas

Brush **tortillas** with **oil** on 1 side; place oiled side-down on a rimmed baking sheet. Season **beans** to taste with **salt** and **pepper**. Divide beans between one half of each tortilla (about $\frac{3}{4}$ cup each). Top with **cheese** and fold over to close.



2. Cook beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but $\frac{1}{4}$ cup red onion**; cook until softened and beginning to brown, 2-3 minutes. Add **cilantro stems** and **spice blend**; cook 1 minute. Add **beans and their liquid** and **1 cup water**. Bring to a boil, reduce heat to medium low, simmer, coarsely mashing beans, until liquid evaporates, 8-10 minutes.



5. Broil quesadillas

Broil **quesadillas** until golden and toasted, 30 seconds (watch closely as ovens vary). Carefully flip quesadillas with a large spatula, pressing lightly to flatten. Continue to broil until golden and toasted, 1-2 minutes more (watch closely).



3. Prep slaw

Meanwhile, preheat broiler with top rack 6 inches from heat source. Trim ends from **zucchini** and halve, crosswise. Cut lengthwise into $\frac{1}{4}$ -inch planks, then cut into thin matchsticks. In a medium bowl, whisk **lime juice** with **2 tablespoons oil**.



6. Dress salad & serve

Add **zucchini, pepitas, cilantro leaves**, and **remaining red onion** to bowl with **dressing**. Season to taste with **salt** and **pepper** and toss to combine. Cut **quesadillas** into wedges and serve with **zucchini salad** alongside. Enjoy!