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## **Pinto & Cheddar Quesadilla**

with Zucchini and Pepita Salad



20-30min



4 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

- 4 (10-inch) flour tortillas <sup>1</sup>
- fresh cilantro
- monterey jack cheese
- lime
- red onion
- cans pinto beans
- chorizo chili spice blend
- pepitas
- zucchini

## 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 773kcal, Fat 36g, Carbs 83g, Proteins 30g



### 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 **2 tablespoons lime juice**.



### 2. Cook beans

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **all but 1/3 cup red onion**; cook until softened and beginning to brown, about 5 minutes. Add **cilantro stems** and **spice blend**; cook 1 minute. Add **beans and their liquid** and **1/2 cup water**. Bring to a boil, reduce heat to medium low, simmer, coarsely mashing beans, until liquid evaporates, 10-12 minutes.



### 3. Prep slaw

Meanwhile, preheat broiler with top rack 6 inches from heat source. Trim ends from **zucchini** and halve, crosswise. Cut lengthwise into 1/4-inch planks, then cut into thin matchsticks. In a medium bowl, whisk **lime juice** with **3 tablespoons oil**.



### 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 3/4 cup each). Top with **cheese** and fold over to close.



### 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, 30 seconds more (watch closely).



### 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!