



Spinach & Bean Quesadilla

with Tomatillo Salsa & Cilantro



20-30min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor, that mellows out when cooked. We sauté it with garlic and add fresh cilantro to create a salsa that is out of this world good. Adding a new flavor dimension to crispy spinach and bean filled quesadilla...

What we send

- tomatillos
- garlic
- cilantro
- canned cannellini beans
- baby spinach

What you need

- kosher salt & ground pepper
- sugar

Tools

- box grater
- medium skillet
- rimmed baking sheet
- small 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 720.0kcal, Fat 33.0g, Proteins 27.0g, Carbs 88.0g



1. Prep ingredients

Remove husks from **tomatillos**, then wash, and coarsely chop. Peel and finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems**. Coarsely grate **cheddar** on large holes of a box grater.



4. Add spinach & cheese

Coarsely chop **spinach**, then stir spinach and **cheese** into the **beans**.



2. Cook tomatillo salsa

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **tomatillos**, **½ cup water**, **¼ teaspoon salt**, and a **pinch of sugar**. Cook, crushing tomatillos with a potato masher, until reduced to **¾ cup**, about 10 minutes. Stir in **½ teaspoon of the garlic** and **half of the cilantro**. Season to taste with **salt** and **pepper**. Cover to keep warm.



5. Assemble quesadilla

Preheat broiler with top rack 6 inches from heat source. Brush **tortillas** on one side with **oil**, then transfer, oil side-down, to a rimmed baking sheet. Divide **bean, spinach, and cheese filling** among tortillas, then fold into half-moons.



3. Cook beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **beans and their liquid**. Cook, mashing beans with a spoon or potato masher, until the beans are thick and coarsely mashed (like refried beans), about 8 minutes. Remove from heat. Season with **¼ teaspoon salt** and a **few grinds pepper**.



6. Broil quesadillas & serve

Broil **quesadillas** on top rack until browned in spots, 2-3 minutes per side (watch closely). Cut into wedges, garnish with **remaining cilantro** and serve with **tomatillo salsa**. Enjoy!