



Spinach & Bean Quesadilla

with Tomatillo Salsa & Cilantro



30-40min



4 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

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

What you need

- kosher salt & ground pepper
- sugar

Tools

- box grater
- large skillet
- medium saucepan
- 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

Calories 670.0kcal, Fat 33.0g, Proteins 25.0g, Carbs 78.0g



1. Prep ingredients

Remove any husks from **tomatillos**, then wash and coarsely chop. Peel and finely chop **2 teaspoons 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 **2 tablespoons oil** in a medium saucepan over medium-high. Add **tomatillos, 1 cup water, ½ teaspoon salt, and a pinch of sugar**. Cook, crushing tomatillos with a potato masher, until reduced to 1 cup, about 10 minutes. Stir in **½ teaspoon of the garlic** and **half of the cilantro**. Season to taste with **salt and pepper**.



5. Assemble quesadilla

Preheat broiler with top rack 6 inches from heat source. Brush **tortillas** on 1 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

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **beans and their liquid**. Cook until liquid is reduced by $\frac{2}{3}$, about 8 minutes. Remove from heat, then coarsely mash beans with a potato masher or spoon. Season with **½ teaspoon salt** and a **few grinds pepper**.



6. Broil quesadillas & serve

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