

Chicken & Poblano Quesadillas

with Sweet Potato Wedges & Chimichurri Sour Cream

2 < OR > 4 SERVINGS

CUSTOMIZED OPTIONS:

10 | 20 oz Boneless Chicken Breast Pieces

or

10 | 20 oz Ground Pork

or

10 | 20 oz Ground Beef

2 | 4 Flour Tortillas

8 | 16 oz Sweet Potato

1 | 2 Poblano Pepper

2 | 4 oz Smoked Gouda Cheese

3 | 6 Tbsp Chimichurri Sauce

1/4 | 1/2 cup Sour Cream

1 | 2 Tbsp Smoky Spice Blend¹

LIMITED TIME!

Easy Prep Pizzas

Three customer faves, now with a shortcut: **pre-made crust** created exclusively for us by an award-winning pizza chef! Find them with Add-ons each week.



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Large Nonstick Pan
Sheet Pan
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Chimichurri is a bright green herb sauce that originated in Argentina as a condiment for grilled meats. Ours is a vibrant blend of parsley, lime, garlic, jalapeño, cilantro, and spices.

¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
Ingredients may be replaced and quantities may vary.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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1. Prepare & roast the sweet potato wedges

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Line a sheet pan with foil.
- ☐ Cut the **sweet potato(es)** into 1-inch-wide wedges.
- ☐ Place on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 26 to 30 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven.



2. Prepare the remaining ingredients

- ☐ Meanwhile, cut off and discard the stem of the **pepper(s)**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- ☐ Grate the **gouda** on the large side of a box grater.
- ☐ In a bowl, combine the **sour cream** and **chimichurri sauce**.



Look for customized instructions before the next step!

3. Cook the chicken & pepper

- ☐ Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**; toss to coat.
- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **sliced pepper(s)**. Cook, stirring occasionally, 3 to 4 minutes, or until the pepper is softened and the chicken is browned and cooked through.
- ☐ Turn off the heat.



4. Cook the quesadillas & serve your dish

- ☐ Place the **tortillas** on a work surface. Top one half of each tortilla with the **grated gouda** and **cooked chicken and pepper(s)**; fold the tortillas in half over the filling.
- ☐ Rinse and wipe out the pan.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium until hot.
- ☐ Working in batches if necessary, add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- ☐ Transfer to a cutting board; immediately season with salt. Carefully cut each quesadilla into thirds.
- ☐ Serve the **cooked quesadillas** with the **roasted sweet potato wedges**. Serve the **chimichurri sour cream** on the side. Enjoy!



Customized Steps

GROUND PORK

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **pork**; season with salt, pepper, and the **spice blend**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- ☐ Carefully drain off and discard any excess oil.
- ☐ Add the **sliced pepper(s)**. Cook, stirring occasionally, 4 to 5 minutes, or until the pepper is softened and the pork is browned and cooked through.
- ☐ Turn off the heat.

GROUND BEEF

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **beef**; season with salt, pepper, and the **spice blend**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- ☐ Carefully drain off and discard any excess oil.
- ☐ Add the **sliced pepper(s)**. Cook, stirring occasionally, 3 to 4 minutes, or until the pepper is softened and the beef is browned and cooked through.
- ☐ Turn off the heat.



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