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## MUSHROOM & PEPPER JACK QUESADILLAS

with Caramelized Onion, Lime Crema & Spicy Pico

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



PREP IN **10 MIN** READY IN **35 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Ground Beef** 🍖  
(8 oz | 16 oz)

**Cooking Oil** 🍷

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Sugar**  
(1 tsp | 2 tsp)

**Cooking Oil**  
(1 TBSP | 2 TBSP)

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**\$20**



Psst—wanna know our secret to perfect pico? Taste it! In step 5, try the mixture before adding any jalapeño, then stir in a small sprinkle and taste again. If you love spicy food, you can always add more!

1.



**Wash and dry produce.** Trim and thinly slice **mushrooms**. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomato**. Finely chop as much **jalapeño** as you like in your pico, removing ribs and seeds for less heat.

2.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring, until browned and tender, 5–7 minutes. (If mushrooms begin to brown too quickly, lower that heat!) Transfer to a plate and set aside. (Keep empty pan handy for step 4.)



Heat a **drizzle of oil** in same pan. Add **beef**; season generously with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Transfer to a second plate. (If there's excess grease in your pan, carefully pour it out. Keep empty pan handy for step 4.)

3.



While mushrooms cook, in a small bowl, combine **sour cream**, **lime zest**, and a **squeeze of lime juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

4.



Heat a **drizzle of oil** in pan used for mushrooms over medium-high heat. Add **sliced onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 8–10 minutes. Add  $\frac{1}{4}$  cup **water** ( $\frac{1}{3}$  cup for 4 servings) and **1 tsp sugar** (2 tsp for 4). Cook, stirring, until onion is caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to plate with mushrooms. Wash out pan.

5.



Meanwhile, in a second small bowl, combine **tomato**, **chopped onion**, **juice from remaining lime wedges**, and as much **chopped jalapeño** as you like. Season with **salt** and **pepper**.

6.



Evenly sprinkle **one half of each tortilla** with **cheese**, then **mushrooms** and **caramelized onion**; fold tortillas in half to create **quesadillas**. Heat a **drizzle of oil** in pan used for onion over medium heat. Add quesadillas and cook until tortillas are browned and cheese melts, 3–5 minutes per side. (For 4 servings, work in batches.) Cut into wedges, divide between plates, and serve with **lime crema** and **spicy pico**.



Add **cooked beef** to **tortillas** along with **veggies**.

Ground Beef is fully cooked when internal temperature reaches 160 degrees.

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