



SWEET POTATO & PEPPER QUESADILLAS

with Fresh Salsa & Chipotle Crema

WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated**



Sweet Potato *
(1 | 2)



Yellow Onion *
(1 | 2)



Long Green Pepper *
(1 | 2)



Chipotle Powder
(1 | 1)



Lime *
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Roma Tomato *
(1 | 2)



Jalapeño *
(1 | 2)



Sour Cream *
(2 | 4)
Contains milk



Flour Tortillas *
(1 | 2)
Contains wheat



Shredded Pepper Jack *
(2 | 4)
Contains milk

WHAT YOU'LL NEED

Vegetable Oil
(1 TBSP | 2 TBSP)



CHEF'S TIP

Have any fresh cilantro, hot sauce, or guacamole (look at you!) hanging out in your fridge?? Serve any (OR ALL—we fully support your culinary vision) atop your quesadillas!



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **sweet potato** into ½-inch pieces. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (**2 TBSP for 4 servings**). Halve, core, and thinly slice **green pepper** crosswise into strips. Toss sweet potato on a baking sheet with a **drizzle of oil, salt, pepper**, and a pinch of **chipotle powder** to taste (**add more if you like things spicy**). Roast until slightly softened, 12 minutes (**we'll add the rest of the veggies then**).



3. In a second small bowl, combine **sour cream**, a squeeze of **lime juice**, a pinch of **garlic**, and a pinch of **chipotle powder** to taste. Season with **salt** and **pepper**. Taste and add more garlic and chipotle powder if desired.



5. Rub one side of each **tortilla** with a **drizzle of oil**; place oiled sides down on baking sheet used for veggies. Evenly sprinkle one half of each tortilla with **cheese**. Top cheese with **veggies** and as much **remaining jalapeño** as you'd like; fold tortillas over to create quesadillas.



2. Meanwhile, halve **lime**. Peel and finely chop **garlic**. Dice **tomato**. Finely chop **jalapeño**, removing ribs and seeds if you prefer less heat. In a small bowl, combine tomato, **minced onion**, juice from **half the lime**, and as much jalapeño as you'd like (**save some for stuffing the quesadillas!**). Season with **salt** and **pepper**.



4. Once **sweet potato** has roasted 12 minutes, remove baking sheet from oven. Add **green pepper** and **sliced onion** to same sheet; carefully toss with a **drizzle of oil, salt**, and **pepper**. Return to oven until veggies are browned and tender, 10-15 minutes more. Transfer veggies to a plate. Heat broiler to high.



6. Broil **quesadillas**, flipping halfway through, until cheese has melted and tortillas are lightly browned, 1-2 minutes per side. (**Watch out for burning. The broiler is a powerful tool!**) Cut each quesadilla into three triangles; divide between plates. Serve with **salsa** and **crema**.

ENJOY COOKING WITH US?

Get \$20 off your next order when you refer a friend! everyplate.com/referral

WK04 NJ-88