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MUSHROOM & PEPPER JACK QUESADILLAS

with Caramelized Onion, Lime Crema & Spicy Pico

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Flour Tortillas *
(1 | 2)
Contains: Wheat



Button Mushrooms *
(1 | 2)



Shredded Pepper Jack *
(2 | 4)
Contains: Milk



Yellow Onion
(1 | 2)



Roma Tomato *
(1 | 2)



Jalapeño *
(1 | 1)



Lime *
(1 | 2)



Sour Cream *
(2 | 4)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Sugar
(1 tsp | 2 tsp)

Cooking Oil
(1 TBSP | 2 TBSP)

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CHEF'S TIP

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 all 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'd 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.



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 another **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 **¼ cup water** (⅓ 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'd 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**.

Steak is fully cooked when internal temperature reaches 145 degrees.

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