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MUSHROOM & BEAN QUESADILLAS

with Pepper Jack, Pickled Jalapeño & Sour Cream

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



PREP IN **5 MIN** READY IN **20 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.



WHAT YOU'LL NEED

Kosher Salt	Butter (2 TBSP 4 TBSP) <i>Contains: Milk</i>	Cooking Oil (1 tsp 2 tsp)
		Sugar (1 tsp 2 tsp)

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Want to take your sour cream to the next level? Stir in a squeeze of lime juice along with a pinch of lime zest for a tangy, zesty crema!

1.



Wash and dry produce. Trim and thinly slice **mushrooms**. Drain and rinse **beans**. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and quarter **lime**. Finely chop **tomato**.

⇒ Pat **diced steak** dry with paper towels. Heat a **drizzle of oil** in a large pan over high heat. Once pan is hot, add steak and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked to desired doneness, 2–3 minutes. Turn off heat; transfer to a plate. Wipe out pan.

2.



Heat a **drizzle of oil** and **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over medium heat. Add **mushrooms** and cook, stirring constantly, until golden brown, 3–4 minutes. Add **beans**, **half the paprika** (**all for 4**), **¼ cup water** (**½ cup for 4**) and a **big pinch of salt**. Bring to a simmer and cook, stirring occasionally, until water has evaporated and beans are warmed through, 2–3 minutes. Turn off heat; transfer to a medium bowl. Wipe out pan.

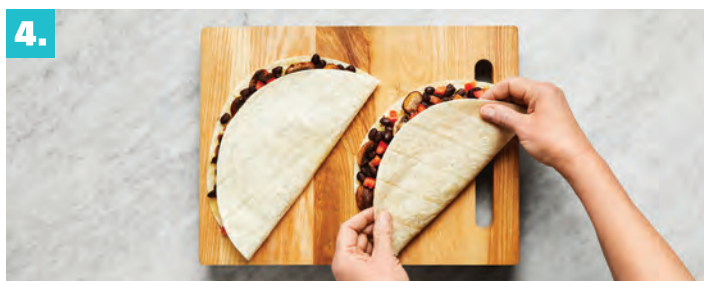
⇒ Use pan used for steak here.

3.



In a small microwave-safe bowl, combine **jalapeño**, **juice from half the lime**, **1 tsp sugar** (**2 tsp for 4 servings**), **1 TBSP water** (**2 TBSP for 4**), and a **pinch of lime zest**. Microwave for 30 seconds; set aside to pickle, stirring occasionally.

4.



Place **tortillas** on a clean work surface. Evenly sprinkle one half of each tortilla with **half the cheese**. Top with **mushroom and bean filling** and **tomato**, then sprinkle with remaining cheese. Fold tortillas in half to create **quesadillas**.

⇒ Fill **quesadillas** with as much **cooked steak** as you like.

5.



Melt **1 TBSP butter** in pan used for beans over medium heat. (**For 4 servings, you may need to work in batches, using 1 TBSP butter for each batch.**) Add **quesadillas** and cook until tortillas are golden brown and cheese melts, 3–5 minutes per side.

6.



Cut **quesadillas** into thirds and divide between plates. Serve with **pickled jalapeño** (**draining first**), **sour cream**, and **remaining lime wedges** on the side.

Steak is fully cooked when internal temperature reaches 145 degrees.

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