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SOUTHWEST RAJAS QUESADILLAS

with Salsa Fresca & Lime Crema

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



Red Onion
(1 | 2)



Roma Tomatoes*
(2 | 4)



Lime*
(1 | 2)



Poblano*
(1 | 2)



Sour Cream*
(2 | 4)
Contains: Milk



Southwest Spice
(1 | 2)



Flour Tortillas*
(1 | 2)
Contains: Wheat



Shredded Mexican Cheese*
(1 | 2)
Contains: Milk



Shredded Pepper Jack*
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

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Curious about rajas? Literally translating to “strips,” rajas typically refers to a creamy roasted poblano dish. In this quick twist on the Mexican classic, we’re sautéing diced poblano along with onion and tomatoes, then stuffing the saucy medley into tortillas for some ridiculously awesome quesadillas.

1.



Wash and dry produce. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomatoes**. Quarter **lime**. Core, deseed, and dice **poblano**.

2.



In a small bowl, combine **chopped onion**, **half the tomatoes**, and **juice from half the lime**. Season with **salt** and **pepper**. In a separate small bowl, combine **half the sour cream** (you’ll use the rest in the next step) with a **squeeze of lime juice**. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

3.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and a **big pinch of salt**. Cook, stirring occasionally, until browned and tender, 7–8 minutes. Stir in **Southwest Spice**, **remaining tomatoes**, and **2 TBSP water**. Cook, stirring occasionally, until tomatoes are softened and mixture is thick and saucy. (If veggie mixture seems dry, add up to 2 TBSP more water.) Turn off heat; stir in **remaining sour cream**. Season with **salt** and **pepper**.

4.



Place **tortillas** on a clean work surface; sprinkle one half of each tortilla with **Mexican cheese**. Top with **veggie filling**, then sprinkle with **pepper jack**. Fold tortillas in half to create **quesadillas**.

5.



Wash out pan used for veggie filling; return to medium-high heat with a **drizzle of oil**. Add **quesadillas**; cook until tortillas are golden brown and cheeses are melted, 2–4 minutes per side. (Depending on the size of your pan, you may need to work in batches.) Turn off heat.

6.



Cut **quesadillas** into wedges. Drizzle with **lime crema** and top with **salsa fresca**. Serve with any **remaining lime wedges** on the side.