



Spinach & Bean Quesadilla

with Tomatillo Salsa & Cilantro



20-30min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor, that mellows out when cooked. We sauté it with garlic and add fresh cilantro to create a salsa that is out of this world good. Adding a new flavor dimension to crispy spinach and bean filled quesadilla...

What we send

- tomatillos
- garlic
- cilantro
- canned cannellini beans
- baby spinach
- 7
- 1

What you need

- kosher salt & ground pepper
- sugar

Tools

- box grater
- medium skillet
- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 33g, Carbs 88g, Protein 27g



1. Prep ingredients

Remove husks from **tomatillos**, then wash, and coarsely chop. Peel and finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems**. Coarsely grate **cheddar** on large holes of a box grater.



2. Cook tomatillo salsa

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **tomatillos, ½ cup water, ¼ teaspoon salt**, and a **pinch of sugar**. Cook, crushing tomatillos with a potato masher, until reduced to ¾ cup, about 10 minutes. Stir in **½ teaspoon of the garlic** and **half of the cilantro**. Season to taste with **salt** and **pepper**. Cover to keep warm.



3. Cook beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **beans and their liquid**. Cook, mashing beans with a spoon or potato masher, until the beans are thick and coarsely mashed (like refried beans), about 8 minutes. Remove from heat. Season with **¼ teaspoon salt** and a **few grinds pepper**.



4. Add spinach & cheese

Coarsely chop **spinach**, then stir spinach and **cheese** into the **beans**.



5. Assemble quesadilla

Preheat broiler with top rack 6 inches from heat source. Brush **tortillas** on one side with **oil**, then transfer, oil side-down, to a rimmed baking sheet. Divide **bean, spinach, and cheese filling** among tortillas, then fold into half-moons.



6. Broil quesadillas & serve

Broil **quesadillas** on top rack until browned in spots, 2-3 minutes per side (watch closely). Cut into wedges, garnish with **remaining cilantro** and serve with **tomatillo salsa**. Enjoy!