



Cheesy Baked Quesadillas

with Green Enchilada Salsa



30min



2 Servings

Contrary to popular belief, tomatillos are not a kind of green tomato, but they could be considered distant cousins. Also known as Mexican husk tomatoes, these green gems have an incredibly tart flavor that mellows when cooked. For our baked quesadillas, flour tortillas are filled with creamy refried beans and cheddar cheese, baked, then topped with a garlicky tomatillo salsa. Extra salsa is served on the side, for dipping!

What we send

- ½ lb tomatillos
- ¼ oz fresh cilantro
- 1 medium yellow onion
- garlic
- 4 oz shredded cheddar-jack blend ⁷
- ¼ oz taco seasoning
- 16 oz refried pinto beans ⁶
- 6 (6-inch) flour tortillas ¹
- 2 oz sour cream ⁷

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 55g, Carbs 99g, Proteins 38g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Remove and discard husks from **tomatillos**, then coarsely chop. Coarsely chop **cilantro leaves and stems**. Finely chop **all of the onion**. Finely chop **2 teaspoons garlic**. Measure out **1½ cups shredded cheddar** (save rest for own use). Lightly **oil** a rimmed baking sheet.



4. Bake quesadillas

Place baking sheet in oven to heat while you assemble the **quesadillas**. Arrange **6 tortillas** on a work surface; divide **bean filling** between each, spreading to the edges. Top **tortillas** with **¾ cup of the cheese**, then fold in half. Place on prepared baking sheet; brush tops with **oil**. Bake on upper oven rack until tortillas are lightly browned, 8-10 minutes (watch closely).



2. Prep filling

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions**; cook, stirring, until golden brown, 4-5 minutes. Add **1 teaspoon of the chopped garlic** and **all of the taco seasoning**. Cook, stirring, 30 seconds. Stir in **1 tablespoon water**. Transfer to a medium bowl; stir in **1 cup of the beans** (save rest for own use). Wipe out skillet.



5. Garnish & bake

Drizzle **quesadillas** with **¼ cup of the salsa**, then top with **remaining cheese**. Bake on upper oven rack until bubbling and golden, about 5 minutes.



3. Make tomatillo salsa

Heat **1 tablespoon oil** in same skillet over medium-high. Add **tomatillos** and **remaining garlic**; cook, stirring, until softened and lightly browned, 2-4 minutes. Add **½ cup water**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Cook, crushing with potato masher or fork, until **salsa** is reduced to about ¾ cup, 5-6 minutes. Stir in **half of the cilantro**. Transfer to bowl.



6. Finish & serve

In a small bowl, thin **all of the sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**. Serve **quesadillas** topped with **sour cream** and **remaining tomatillo salsa, chopped onions, and cilantro**. Enjoy!