



Pepper & Cheddar Quesadilla

with Mexican Style Baked Beans



20-30min



2 Servings

Something about midweek quesadillas always puts a little extra pep in our step come dinner-time. These quesadillas are stuffed with melted cheddar and a fresh tomato and bell pepper filling. They're served alongside a kicked-up take on baked beans that includes chorizo chili spice blend and a touch of sweet and smoky barbecue sauce. Fresh cilantro brightens it all up. Cook, relax, and enjoy!

What we send

- canned kidney beans
- fresh cilantro
- chorizo chili spice blend
- red bell pepper
- plum tomatoes
- barbecue sauce
- $\frac{3}{4}$ oz cheddar ⁷
- 1

What you need

- kosher salt & ground pepper

Tools

- box grater
- medium skillet
- 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 770kcal, Fat 44g, Carbs 71g, Protein 23g



1. Prep ingredients

Halve **pepper**, remove stem, core, and seeds, then thinly slice into strips. Core **tomato**, then finely chop. Finely chop **cilantro stems** and coarsely chop **almost all leaves**, reserving a few whole for garnish. Keep stems and leaves separate. Coarsely grate **cheddar** on large holes of a box grater.



4. Assemble quesadillas

Meanwhile, divide **peppers, tomatoes**, and **cheese** between one half of each **tortilla**, then fold into half moons.



2. Cook peppers & tomatoes

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **peppers** and cover. Cook, stirring occasionally, until peppers are soft, about 6 minutes. Add **tomatoes**. Cover and cook until just warm, about 2 minutes. Season with **a generous pinch of salt** and **a few grinds pepper**. Transfer to heatproof bowl. Wipe out skillet and reserve for step 5.



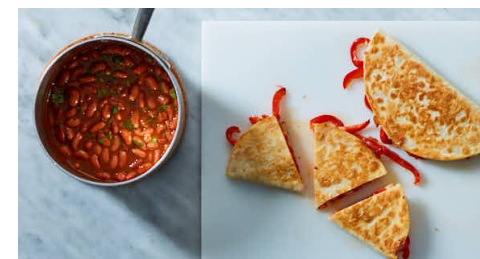
5. Brown quesadillas

Heat **2 tablespoons oil** in reserved skillet over medium-high. Transfer **quesadillas** to skillet. Cook until **cheese** is melted and quesadilla is golden-brown on both sides, 2-3 minutes per side (reduce heat if browning too quickly). Transfer to a cutting board.



3. Cook beans

Heat **1 tablespoon oil** in small saucepan over medium. Add **cilantro stems** and **1 teaspoon of the chorizo chili spice** (save rest for own use), then cook until fragrant, 30 seconds. Add **beans and their liquid** and the **barbecue sauce**. Partially cover, cook over medium-high, stirring occasionally, until sauce has reduced by half, about 9 minutes.



6. Finish & serve

Stir **chopped cilantro leaves** into **beans**. Season to taste with **salt** and **pepper**. Cut **quesadillas** into wedges. Garnish with **whole cilantro leaves** and serve with **beans** alongside. Enjoy!