

Roasted Sweet Potato Quesadillas

with Pickled Peppers & Persimmon Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



4 Flour Tortillas



1 Shallot



1 Lime



4 oz White Cheddar Cheese



1 Romaine Lettuce Heart



2 oz Pickled Peppadew Peppers



1 Persimmon



1 Tbsp Sugar



½ lb Sweet Potato



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Grated Cotija Cheese



1 Tbsp Mexican Spice Blend¹



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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



"Alexa, find Blue Apron recipes."

1 Prepare & roast the sweet potato

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potato** into 1/4-inch-thick rounds.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend** (you will have extra); toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel and thinly slice the **shallot**.
- Quarter the **lime**.
- Grate the **cheddar** on the large side of a box grater.
- Roughly chop the **peppadew peppers**.
- Core the **persimmon**; halve lengthwise, then thinly slice. Place in a bowl and top with the **juice of 1 lime wedge**; season with salt and pepper.
- Roughly chop the **lettuce**.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



3 Pickle the shallot

- In a small pot, combine the **sliced shallot, sugar, the juice of the remaining lime wedges, and 1/4 cup of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved.
- Turn off the heat. Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Assemble the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **grated cheddar, roasted sweet potato, chopped peppadew peppers, and as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Fold the tortillas in half over the filling.



5 Cook the quesadillas

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium until hot.
- Add the **quesadillas**. Cook 2 to 4 minutes per side, or until golden brown and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board and immediately season with salt. Carefully cut in half.



6 Make the salad & serve your dish

- Just before serving, reserving the liquid, transfer the **pickled shallot** to a large bowl.
- Add the **chopped lettuce, seasoned persimmon, and half the reserved pickling liquid** (you will have extra); season with salt and pepper. Drizzle with **olive oil** and toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked quesadillas** with the **salad** on the side. Garnish the salad with the **cotija**. Enjoy!

