



IN YOUR BOX

2 Portobello Mushrooms
15 ½ oz. Black-Eyed Peas
1 Red Bell Pepper
1 Green Onion
1 Lime
1 Tbsp. Smoky Chile and Cumin Rub
6 Small Flour Tortillas
4 oz. Shredded Chihuahua Cheese
3 oz. Corn Kernels
2 oz. Sour Cream

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
2 Baking Sheets
Medium Pan
Mixing Bowl
Small Bowl

NUTRITION per serving 110g carbohydrates 32g fat 38g protein 1251mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories
856



Prep & Cook Time
30-40 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild



Portobello Mushroom Quesadilla

with corn and black-eyed pea salsa

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **425 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ❑ **Heads Up!** Red bell pepper and black-eyed peas are used twice. Bell pepper strips and crushed peas are cooked with mushrooms, and diced bell pepper and whole peas are added to salsa.
- ❑ **Heads Up!** Green onion is used twice. White portions are cooked with mushrooms, and green portions garnish dish.
- ❑ **Heads Up!** Seasoning blend is used twice. Half flavors mushrooms and remaining is added to vinaigrette.
- ❑ **Heads Up!** Lime juice is used twice. 1 Tbsp. is added to vinaigrette, and 1 tsp. is added to lime sour cream.

FROM THE CHEF

Spray tortillas generously with cooking spray before covering with foil to make sure foil releases cleanly.

Did you know...

Black-eyed peas (which are actually beans) have been a staple ingredient in Southern cooking for centuries. They, along with collard greens, are a traditional New Year's Day food meant to bring good luck and prosperity. Peas symbolize coins and greens represent paper money.



Prepare the Ingredients

Using a spoon, scoop out black undersides (gills) of portobello mushrooms. Cut mushrooms into ¼” strips. Drain and rinse black-eyed peas. Place half the black-eyed peas on a clean cutting board and gently crush with bottom of a pan. Stem, seed, and slice red bell pepper into thin ¼” strips. Cut half the strips into ¼” dice. Trim and thinly slice green onion on an angle, keeping white and green portions separate. Zest lime, halve, and juice.



Bake the Quesadillas

Lightly coat top tortillas with cooking spray and cover with foil, then stack a second baking sheet on top. Place a casserole dish or heavy oven-safe pan on top of baking sheet to “press” quesadillas as they cook. Bake 15 minutes, remove from oven, and flip. Bake until tortillas are golden brown, 8-10 minutes. Transfer to cutting board and let rest 5 minutes. While quesadillas bake, make salsa and lime sour cream.



Cook the Portobello Mixture

Heat 2 tsp. olive oil in a medium pan over medium heat. Add bell pepper strips and white portions of green onion to hot pan and cook until slightly softened, 2-3 minutes. Add portobello slices and half the seasoning blend (reserve remaining for vinaigrette) and cook, stirring often, until mushrooms are browned and tender, 4-5 minutes. Add crushed black-eyed peas and cook until heated through, 1 minute. Remove from burner, stir in 1 tsp. lime zest, and transfer mixture to a plate or bowl.



Make Salsa and Lime Sour Cream

Whisk together 1 Tbsp. lime juice (reserve 1 tsp. for lime sour cream), remaining seasoning blend, and 1 Tbsp. olive oil in a medium mixing bowl. Add whole black-eyed peas, corn, and diced bell pepper to vinaigrette and toss. Taste, and season with a pinch of salt and pepper if desired. Combine sour cream, 1 tsp. lime juice, and a pinch of salt in a small bowl.



Build the Quesadillas

Place three tortillas on prepared baking sheet. Divide portobello mixture and half the Chihuahua cheese between tortillas. Top with remaining Chihuahua cheese and cover with remaining tortillas.



Plate the Dish

Cut each quesadilla into quarters and serve on a plate. Place salsa and lime sour cream on side. Garnish quesadilla with green portions of green onions.