



NUTRITION *per serving* 61g carbohydrates 34g fat 24g protein 2300mg sodium | CONTAINS gluten, dairy | calorie-conscious, vegetarian



Calories
614



Prep & Cook Time
35-45 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

- 1 Roma Tomato
- 1 oz. Roasted Red Peppers
- ¾ oz. Pitted Kalamata Olives
- 2 Garlic Cloves
- 2 Oregano Sprigs
- 1 Zucchini
- 1 Red Onion
- 6 Small Flour Tortillas
- 3 oz. Shredded Mozzarella
- 2 oz. Feta Cheese

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Mixing Bowl
- Large Non-Stick Pan

www.homechef.com/3475



Greek Zucchini Quesadillas

with tomato and Kalamata olive salsa

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Thoroughly rinse produce and pat dry

WHILE YOU COOK

- ❑ **Heads Up! Onion** is used twice. 1 Tbsp. **chopped onion** is added to **olive salsa**, and **sliced onion** is part of **quesadilla filling**.
- ❑ **Red onion** brings a nice kick to **olive salsa**, but use less or omit if sensitive.
- ❑ **Heads Up! Feta cheese** is used twice. Most is added to **quesadilla filling**, and a pinch garnishes dish.

FROM THE CHEF

Keep a close eye on quesadillas while they are toasting. By time they are golden brown on both sides, the cheese will be melted.

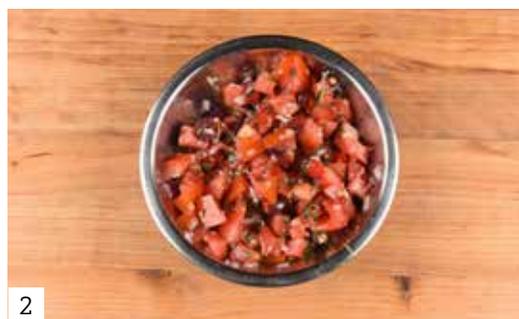
Did you know...

Kalamata olives are native to the southern Peloponnese in Greece. They're purple when picked (like fresh figs), but darken in color after they're brined and preserved.



Prepare the Ingredients

Core **tomato** and cut into ¼” dice. Drain, rinse, and cut **roasted red pepper** into ¼” dice. Slice **olives** into thin rounds. Mince **garlic**. Stem and mince **oregano**. Trim **zucchini** ends, quarter lengthwise, and cut into ¼” dice. Halve and peel **onion**. Cut halves into ¼” slices. Coarsely chop a few onion slices to make about 1 Tbsp. chopped onion.



Make the Olive Salsa

Stir together **tomatoes**, **roasted red peppers**, **olives**, 1 Tbsp. **chopped onion** (or to taste), **garlic** (to taste), **oregano**, 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper** in a small mixing bowl. Set aside for flavors to marry.



Cook the Zucchini-Onion Mixture

Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **zucchini**, and **sliced onion** to hot pan. Cook, stirring often, until browned and fork-tender, 3-5 minutes. Season with ½ tsp. **salt** and ¼ tsp. **pepper**. Transfer to a plate and allow to cool 2 minutes. Wipe pan clean and reserve.



Make the Quesadillas

Lay **tortillas** out on a clean counter. Sprinkle **mozzarella cheese** on half of each tortilla and add **zucchini-onion mixture**. Top with **feta cheese** (reserve a pinch for garnish). Fold tortilla over filling and press gently so it holds in place.



Cook the Quesadillas

Place pan used to cook vegetables over medium heat. Add 1 tsp. **olive oil** to hot pan. Working in batches, place two or three **quesadillas** in pan (there should be no overlap). Cook until golden brown, 2-4 minutes per side. Remove quesadillas from pan, add 1 tsp. olive oil to pan, and repeat with remaining quesadillas.



Plate the Dish

Halve **quesadillas**. Place on a plate, garnish with reserved **feta cheese**, and serve with **olive salsa**.