



#### In your box

- ½ oz. Cilantro
- 2 Garlic Cloves
- 1 Jalapeño Pepper
- 1 Lime
- 6 oz. Cremini Mushrooms
- 1 Yellow Onion
- 6 Small Flour Tortillas
- 4 oz. Shredded Mozzarella
- 1 Avocado
- 1 oz. Sour Cream

CONTAINS milk, wheat, soy



## Caramelized Onion and Mushroom Quesadilla

with jalapeño-cilantro relish and avocado

NUTRITION per serving—Calories: 790, Carbohydrates: 71g, Fat: 45, Protein: 28g, Sodium: 1655mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**7 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ● ○ ○  
**Mild**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
2 Baking Sheets, 2 Mixing Bowls, Large Non-Stick Pan

## 👑 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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **lime juice**



1

### Make the Jalapeño-Cilantro Relish

- Mince **cilantro**, stems and leaves.
- Mince **garlic**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Retain seeds for extra spice. Be sure to wash hands, utensils, and cutting board after working with jalapeño.*
- Halve **lime** and juice.
- Combine cilantro, garlic (to taste), jalapeño (to taste), 1 Tbsp. **olive oil**, 1 Tbsp. **water**, 2 tsp. **lime juice**, and a pinch of **salt** and **pepper** in a mixing bowl.



2

### Prepare the Remaining Ingredients

- Slice **mushrooms** into ¼” slices.
- Halve and peel **onion**. Slice halves into thin strips.



3

### Cook the Filling

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Place **mushrooms** and **onion** in hot pan. Stir occasionally until browned, 10-12 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove from burner.



4

### Bake the Quesadillas

- Place three **tortillas** on prepared baking sheet. Divide half the **cheese** and **filling** between tortillas. Top with remaining cheese and cover with remaining tortillas.
- 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 until tortillas are golden brown, 18-20 minutes. Transfer to cutting board and let rest 5 minutes.



5

### Mash the Avocados

- Halve **avocado** and remove pit by *carefully* tapping pit with the blade of your knife so it sticks. Gently twist knife to release pit. Scoop out the flesh with a spoon into another mixing bowl.
- Season with a pinch of **salt** and 1 tsp. **lime juice** and mash until desired consistency is reached.
- Plate dish as pictured on front of card, garnishing with **relish** and **sour cream**. Bon appétit!