


# Huevos Rancheros Quesadillas

with Tomatillo Salsa & Sunny Side-Up Eggs

At its simplest, huevos rancheros is a tasty combination of eggs, tortillas and salsa. We're serving this classic in the form of quesadillas, filled with melted cheese, creamy beans and the satisfying bite of sautéed zucchini. A fresh salsa made with tomatillo and Mexican spices adds tangy, smoky flavor to the quesadillas—each topped off, of course, with a crispy fried egg.

 Blue Apron Wine Pairings  
Leo Canovas Tempranillo, 2014  
Point Concept 6th Row of Syrah, 2015



## Ingredients

- 2 Farm Eggs
- 4 Corn Tortillas
- 1½ Cups Pinto Beans
- 3 Ounces Monterey Jack Cheese
- 6 Ounces Tomatillos
- 2 Radishes
- 1 Avocado
- 1 Zucchini
- 1 Lime
- 1 Red Onion
- 1 Tablespoon Mexican Spice Blend  
(Ancho Powder, Ancho Chile Powder, Sweet Paprika,  
Ground Cumin & Dried Mexican Oregano)

Makes: 2 servings | Calories: about 800 per serving  
Prep Time: 15 minutes | Cook Time: 25–35 minutes

1



### Prepare the ingredients:

Wash and dry the fresh produce. Peel and small dice the onion. Remove and discard any husks from the tortillas; small dice the tortillas. Small dice the zucchini. Drain and rinse the beans; transfer to a large bowl. Using a fork, mash the beans into a rough paste. Grate the cheese. Cut off and discard the ends of the radishes; thinly slice the radishes into rounds. Quarter the lime. **PEEL** and thinly slice the avocado; top with the juice of 1 lime wedge to prevent browning.

3



### Make the filling:

While the salsa cooks, in a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the remaining onion and spice blend; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the zucchini; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened. Add the beans and  $\frac{1}{4}$  cup of water; cook, stirring occasionally, 1 to 2 minutes, or until well combined. Season with salt and pepper to taste. Transfer to a bowl.

5



### Cook the quesadillas:

While the salsa continues to cook, rinse and wipe out the pan used to make the filling. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Carefully add the quesadillas and cook 3 to 4 minutes per side, or until the tortillas are lightly browned and the cheese has melted. Divide the cooked quesadillas between 2 dishes and set aside in a warm place. Wipe out the pan.

2



### Make the salsa:

In a medium pot, heat 1 teaspoon of olive oil on medium-high until hot. Add half the onion and half the spice blend; cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the tortillas and  $\frac{1}{4}$  cup of water; cook, occasionally smashing the tortillas with a spoon, 7 to 9 minutes, or until thickened. Add  $\frac{1}{4}$  cup of water; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until well combined and saucy. Turn off the heat; stir in the juice of 1 lime wedge. Season with salt and pepper to taste.

4



### Assemble the quesadillas:

While the salsa continues to cook, place the tortillas on a clean, dry work surface. Divide half the cheese between 2 of the tortillas. Top with some of the filling (you will have extra filling), then the remaining cheese; season with salt and pepper. Complete the quesadillas with the remaining tortillas.

6



### Fry the eggs & plate your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-low until hot. Crack the eggs into the pan; cook 1 to 2 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness. Remove from heat and season with salt and pepper. Top the cooked quesadillas with the fried eggs and salsa. Garnish with the avocado and radishes; season with salt and pepper. Serve the remaining lime wedges and remaining filling on the side. Enjoy!