

# **INGREDIENTS**

2 PERSON | 4 PERSON



Sweet Potato





¼ oz | ½ oz Cilantro



1 TBSP | 2 TBSP Southwest Spice Blend



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1/2 Cup | 1 Cup Cheddar Cheese Contains: Milk



Long Green Pepper



1 2 Tomato



Flour Tortillas Contains: Soy, Wheat

Onion

1 | 1



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



# **HelloCustom**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz



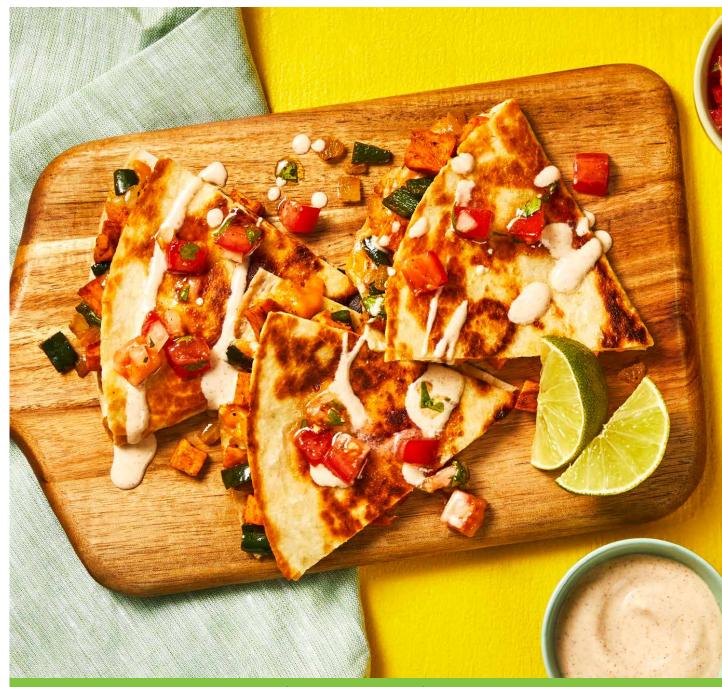




Calories: 1070

# **SWEET POTATO & PEPPER QUESADILLAS**

with Southwest Crema & Tomato Salsa



PREP: 15 MIN COOK: 35 MIN CALORIES: 700



## HELLO

#### SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor

#### **FILLING CUTE**

Make sure to cut your veggies on the small side so that they'll fit neatly into the quesadillas you don't want any of that deliciousness to fall out!

#### **BUST OUT**

- Peeler
- Large pan
- Baking sheet
- Medium bowl
- 2 Small bowls Paper towels §
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 😉 😉
- Olive oil (2 tsp | 2 tsp)

#### SHARE THE LOVE



Gift FREE boxes to your friends and earn credit when they try us out. The more boxes vou

cook, the bigger the rewards! Scan the OR code to share and earn.

- \*Chicken is fully cooked when internal temperature
- 🕝 \*Ground Beef is fully cooked when internal temperature



#### **1 ROAST SWEET POTATO**

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Peel and dice sweet potato into ½-inch pieces. Toss on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes. Transfer to a plate.



#### 2 PREP

- · While sweet potato roasts, core, deseed, and dice green pepper. Halve, peel, and dice onion; mince a few pieces until you have 1 TBSP (2 TBSP for 4 servings). Dice tomato. Finely chop cilantro. Quarter lime.
- Place ½ tsp Southwest Spice Blend (you'll use the rest in the next step) in a small bowl and reserve for Step 4.
- Pat chicken\* dry with paper towels. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or beef\*; season with salt and **pepper**. Cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to

a plate. Wipe out pan.



### **3 COOK VEGGIES**

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and diced onion: season with salt and pepper. Cook, stirring, until tender, 5-7 minutes.
- Once **sweet potato** is done, add to pan along with **remaining Southwest** Spice Blend. Cook, stirring, until fragrant, 1 minute. Turn off heat.
- Use pan used for chicken or heef here



#### **4 MAKE SALSA & CREMA**

- In a medium bowl combine tomato. cilantro, minced onion, a squeeze of lime juice, and a large drizzle of olive oil. Season generously with salt and pepper.
- To bowl with reserved Southwest Spice Blend, add sour cream, a squeeze of lime juice, and a pinch of salt. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



- Place tortillas on a clean work surface.
- In a second small bowl, combine cheddar and mozzarella.
- Sprinkle half the cheese mixture onto one half of each tortilla. Top with cooked **veggies**, then sprinkle with remaining cheese mixture. Fold tortillas in half to create quesadillas.
- Add chicken or beef to tortillas along with veggies.



### 6 FINISH & SERVE

- · Wash out pan used for veggies. Heat a drizzle of oil in same pan over mediumhigh heat. Add **quesadillas** and cook until tortillas are golden brown and cheese melts, 2-4 minutes per side. TIP: Depending on the size of your pan, you may need to work in batches.
- Cut quesadillas into wedges and divide between plates. Top with salsa and crema. Serve with remaining lime wedges on the side.