

# KIDS' CORNY CHEESY QUESADILLAS

with Guac Dipper, Cuke Wheels & Grape Tomatoes



## INGREDIENTS

3 PERSON | 6 PERSON



1 | 1  
Corn



1 | 2  
Mini Cucumber



4 oz | 8 oz  
Grape Tomatoes



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



1 TBSP | 1 TBSP  
Southwest Spice Blend



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat

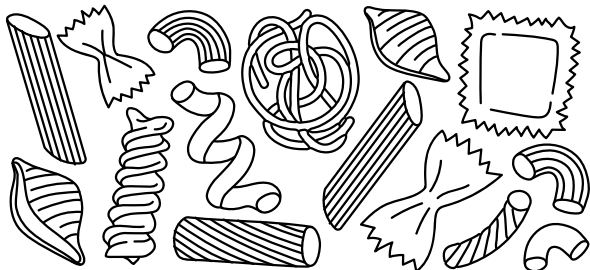


¾ Cup | 1½ Cups  
Guacamole



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

## FIND THE MATCH



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 430



# HELLO FRESH



## HELLO

### LUNCH BUNCH

Pack cooled quesadillas, fruit, and veggies in those lucky lunch boxes—they're all yummy at room temperature!

### FUTURE FOODIES

Younger kiddos can help wash the produce—a great way to get them involved in preparing their own food!



### BUST OUT

- Strainer
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry produce.
- Drain **corn**, then pat dry with paper towels. Thinly slice **cucumber** into rounds. Halve **tomatoes** if desired.



### 3 PREP & COOK QUESADILLAS

- Place **tortillas** on a clean work surface. Evenly sprinkle **half the mozzarella** over one half of each tortilla, then top with **corn mixture**. Sprinkle remaining mozzarella over corn. Fold tortillas in half to create **quesadillas**.
- Heat a **drizzle of oil** in pan used for filling over medium heat. Add quesadillas and cook until tortillas are browned and cheese melts, 3-5 minutes per side. (**For 6 servings, work in batches, using a drizzle of oil for each batch.**)



### 2 MAKE FILLING

- Melt **1 TBSP butter** (2 TBSP for 6 servings) in a large pan over medium-high heat. Add **half the corn** (all for 6) and cook, stirring occasionally, until beginning to brown, 2-3 minutes.
- Stir in **1 tsp Southwest Spice Blend** (2 tsp for 6). (**Be sure to measure the Southwest Spice Blend—we sent more!**) Cook, stirring occasionally, until corn is lightly charred in spots, 1-2 minutes. Remove from heat.
- Stir in **cream cheese** until combined and creamy (**if cream cheese isn't melting, return pan to low heat**). Season with **salt** and **pepper** to taste.
- Turn off heat; transfer to a small bowl. Wash out pan.



### 4 SERVE OR STASH LUNCH

- Cut each **quesadilla** into three wedges.
- **To serve:** Divide quesadillas between plates. Serve with **guac dipper, cuke wheels, and tomatoes** on the side.
- **To stash:** Let quesadillas cool completely. Refrigerate quesadillas, guac dipper, cuke wheels, and tomatoes in separate containers, and pack as desired!