



# ONE-PAN BLACK BEAN & PEPPER QUESADILLAS

with Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lime



1 | 2  
Long Green  
Pepper



1 | 2  
Black Beans



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Tex-Mex Paste



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



1 Cup | 2 Cups  
Mexican Cheese  
Blend  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



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  
Ground Beef\*\*  
Calories: 1310



10 oz | 20 oz  
Ground Turkey  
Calories: 1170



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 930



## HELLO



### LIME CREMA

Tangy, lime-laced sour cream that's perfect for drizzling

### FLIP OUT

Once the first side of your quesadilla is golden, shove your spatula underneath and secure the top with your hand. Then flip!

### BUST OUT

- Strainer
- Small bowl
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)  
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP & MAKE CREMA

- Wash and dry produce.
- Quarter **lime**. Core, deseed, and dice **green pepper**. Drain and rinse **beans**.
- In a small bowl, combine **sour cream** with a **big squeeze of lime juice** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

 Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef\*** or **turkey\***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a medium bowl.




### 3 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface; evenly top one half of each tortilla with **Mexican cheese blend**. Top with **filling**, then sprinkle with **Monterey Jack**. Fold tortillas in half to create **quesadillas**.



### 2 MAKE FILLING

- Melt **1 TBSP butter** in a large pan over medium-high heat. Add **green pepper** and cook, stirring occasionally, until softened, 3-4 minutes.
- Add **beans** and **Tex-Mex paste**; season with **salt** and **pepper**. Cook until beans are warmed through, 2-3 minutes.
- Turn off heat. Transfer to a medium bowl. Wash out pan.

 Use pan used for beef or turkey here. Once **green pepper** and **beans** are done, transfer to bowl with **beef** or **turkey** and stir to combine.



### 4 FINISH & SERVE

- Melt **1 TBSP butter** in pan used for filling over medium-high heat. **(For 4 servings, you may need to work in batches, using 1 TBSP butter for each batch.)** Add **quesadillas**; cook until tortillas are golden brown and cheese melts, 2-4 minutes per side.
- Cut quesadillas into thirds and divide between plates. Drizzle with **lime crema** and **hot sauce** to taste. Serve.

 \*Ground Beef is fully cooked when internal temperature reaches 160°.

 \*Ground Turkey is fully cooked when internal temperature reaches 165°.