

INGREDIENTS 2 PERSON | 4 PERSON

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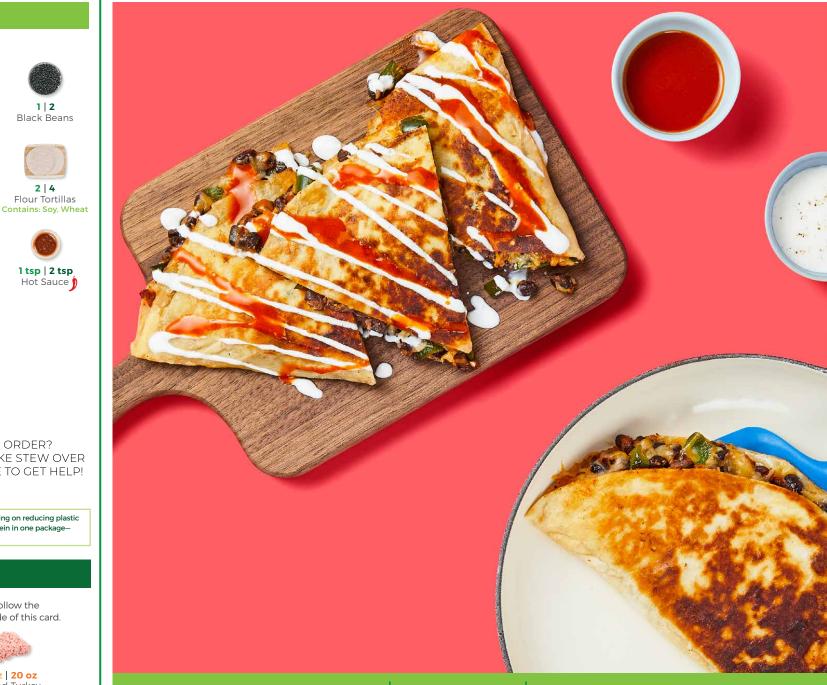
1 | 2

Tex-Mex Paste

Long Green

ONE-PAN BLACK BEAN & PEPPER QUESADILLAS

with Lime Crema



PREP: 5 MIN COOK: 15 MIN CALORIES: 930

9

3 TBSP | 6 TBSP Sour Cream **Contains: Milk**

1 2

Lime





1 Cup | 2 Cups Mexican Cheese Blend

1/4 Cup 1/2 Cup Monterey Jack Cheese **Contains: Milk Contains: Milk**

1 tsp | 2 tsp Hot Sauce 🖠

1 2

Black Beans

2 4

Flour Tortillas

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 packagerest 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.

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5



10 oz | 20 oz Ground Beef** G Calories: 1310

10 oz 20 oz Ground Turkey G Calories: 1170



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

Large pan

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

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Source and the set of the set





• 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.



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.



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.



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.