



KIDS' CORNY CHEESY QUESADILLAS

with Guac Dipper, Cuke Wheels & Grape Tomatoes



INGREDIENTS

3 SERVINGS | 6 SERVINGS



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

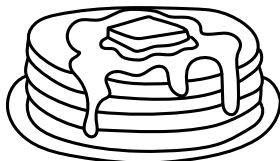


ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



UNSCRAMBLE THESE BREAKFAST FOODS

- WAEFLF _____
- PENCAKA _____
- AONBC _____
- TOSAT _____
- UFIFNM _____
- EALBG _____



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!