

INGREDIENTS 2 PERSON | 4 PERSON

1 | 2

Pepper

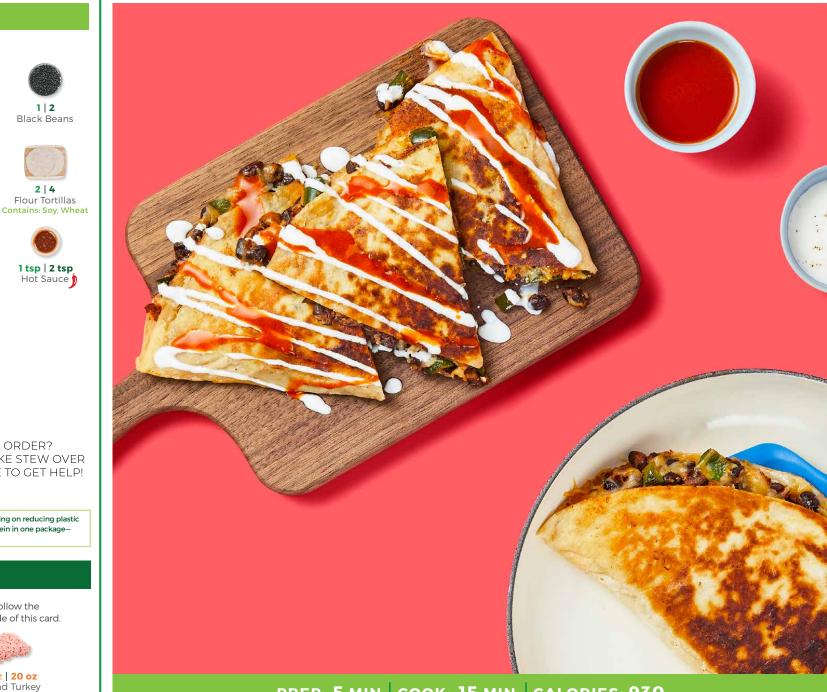
1 | 2

Tex-Mex Paste

Long Green 🖠

ONE-PAN BLACK BEAN & PEPPER QUESADILLAS

with Lime Crema





3 TBSP | 6 TBSP

1 2

Lime



1 Cup | 2 Cups Mexican Cheese

Blend

Contains: Milk

5

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



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.

10 oz 20 oz Ground Beef**	

G Calories: 1310



PREP: 5 MIN COOK: 15 MIN CALORIES: 930



HELLO

TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP

FLIP OUT

Once the first side of your quesadilla is golden, slide 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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*Ground Beef is fully cooked when internal temperature reaches 160°.



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. Wipe out pan.



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.
- S 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 mediumhigh 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.