



BLACK BEAN AND POBLANO QUESADILLAS

with Salsa Fresca and Creamy Guacamole



HELLO CREAMY GUACAMOLE

Guacamole gets a sassy, spoon-licking upgrade thanks to tangy sour cream and lime juice.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 910**



Poblano Pepper



Roma Tomato



Southwest
Spice Blend



Guacamole



Flour Tortillas
(Contains: Wheat)



Monterey Jack
Cheese
(Contains: Milk)



Scallions



Lime



Black Beans



Sour Cream
(Contains: Milk)



Mexican Cheese
Blend
(Contains: Milk)

START STRONG


If you don't have a potato masher on hand to mash the beans, a fork will get the job done just as well.

BUST OUT

- Zester
- Medium pot
- Potato masher
- Large pan
- 2 Small bowls
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper  1 | 2
- Scallions 2 | 4
- Roma Tomato 1 | 2
- Lime 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Guacamole 4 TBSP | 8 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 2 | 4
- Mexican Cheese Blend ½ Cup | 1 Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Core, deseed, and dice **poblano**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Zest and halve **lime** (halve both limes for 4 servings).



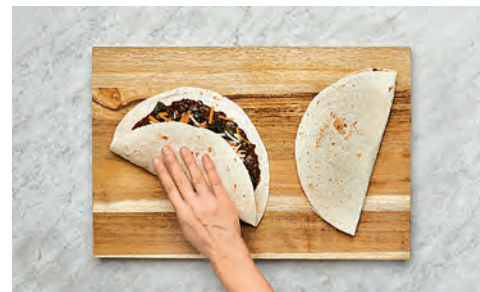
4 MAKE SALSA FRESCA AND CREAMY GUACAMOLE

In a small bowl, combine **tomato**, **scallion greens**, **lime zest**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **guacamole**, **sour cream**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**.



2 COOK BEANS

In a medium pot, combine **beans** and their liquid, **Southwest Spice**, **1 TBSP butter**, **¼ tsp salt** (½ tsp for 4 servings), and **pepper**. Bring to a boil over medium-high heat. Once boiling, reduce heat to medium. Let simmer, uncovered, for 5 minutes, then mash beans until mostly smooth. Continue simmering until mixture has thickened, 3-5 minutes more. Turn off heat; cover to keep warm.



5 ASSEMBLE QUESADILLAS

Spread one half of each **tortilla** with a layer of **mashed beans**. (**TIP:** You may have some beans left over. Serve remaining on the side if you like.) Top with **poblano mixture** and both **cheeses**. Fold tortillas in half to create quesadillas.



3 COOK POBLANO

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano**, **salt**, and **pepper**. Cook, stirring occasionally, until tender, 6-8 minutes. Stir in **scallion whites** and cook until softened, 30 seconds to 1 minute. Turn off heat; transfer to a plate. Wipe out pan.



6 FINISH AND SERVE

Heat a large drizzle of **oil** in pan used for poblano over medium heat. Add **quesadillas** and cook until tortillas are golden brown and cheeses are melted, 3-4 minutes per side. (For 4 servings, you may need to work in batches.) Slice quesadillas into wedges and top with **creamy guacamole** and **salsa fresca**.

CHIPS ON THE TABLE

Have any tortilla chips? Serve some on the side to scoop up any leftover creamy guacamole or salsa.

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