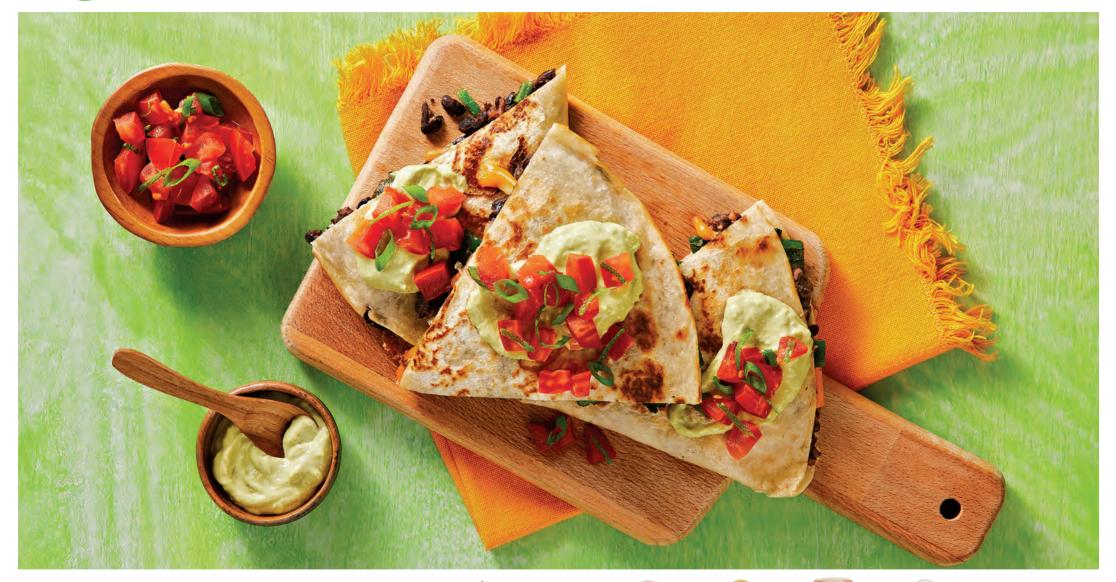
# **BLACK BEAN & POBLANO QUESADILLAS**

with Salsa Fresca & 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: 840



Scallions

Roma Tomato

Lime



Southwest Spice Blend

Black Beans



Guacamole

Sour Cream

(Contains: Milk)



Monterey Jack Cheese (Contains: Milk)



Blend

Mexican Cheese (Contains: Milk)

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#### **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**

Kosher salt

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

—— 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 <sup>1</sup>/<sub>4</sub> Cup <sup>1</sup>/<sub>2</sub> Cup



Wash and dry all produce. Core,

deseed, and dice **poblano**. Trim and

thinly slice **scallions**, separating whites

lime (halve both limes for 4 servings).

from greens. Dice tomato. Zest and halve

PREP

**MAKE SALSA FRESCA & 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**.



In a medium pot, combine **beans** and their liquid, Southwest Spice, 1 **TBSP butter**, pepper, and 1/4 tsp salt (1/2 tsp for 4 servings). 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.



**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, 1 minute. Turn off heat; transfer to a plate. Wipe out pan.



**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 guesadillas.



**FINISH & 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 have melted, 3-4 minutes per side. Slice guesadillas into wedges and top with creamy guacamole and salsa fresca.

### CHIPS ON THE TABLE

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

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