



# SWEET POTATO & PEPPER QUESADILLAS

with Southwest Crema & Tomato Salsa

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Sweet Potato



1 | 2  
Long Green Pepper



1 | 2  
Yellow Onion



¼ oz | ½ oz  
Cilantro



1 | 2  
Tomato



1 | 1  
Lime



1 TBSP | 2 TBSP  
Southwest Spice Blend



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



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



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



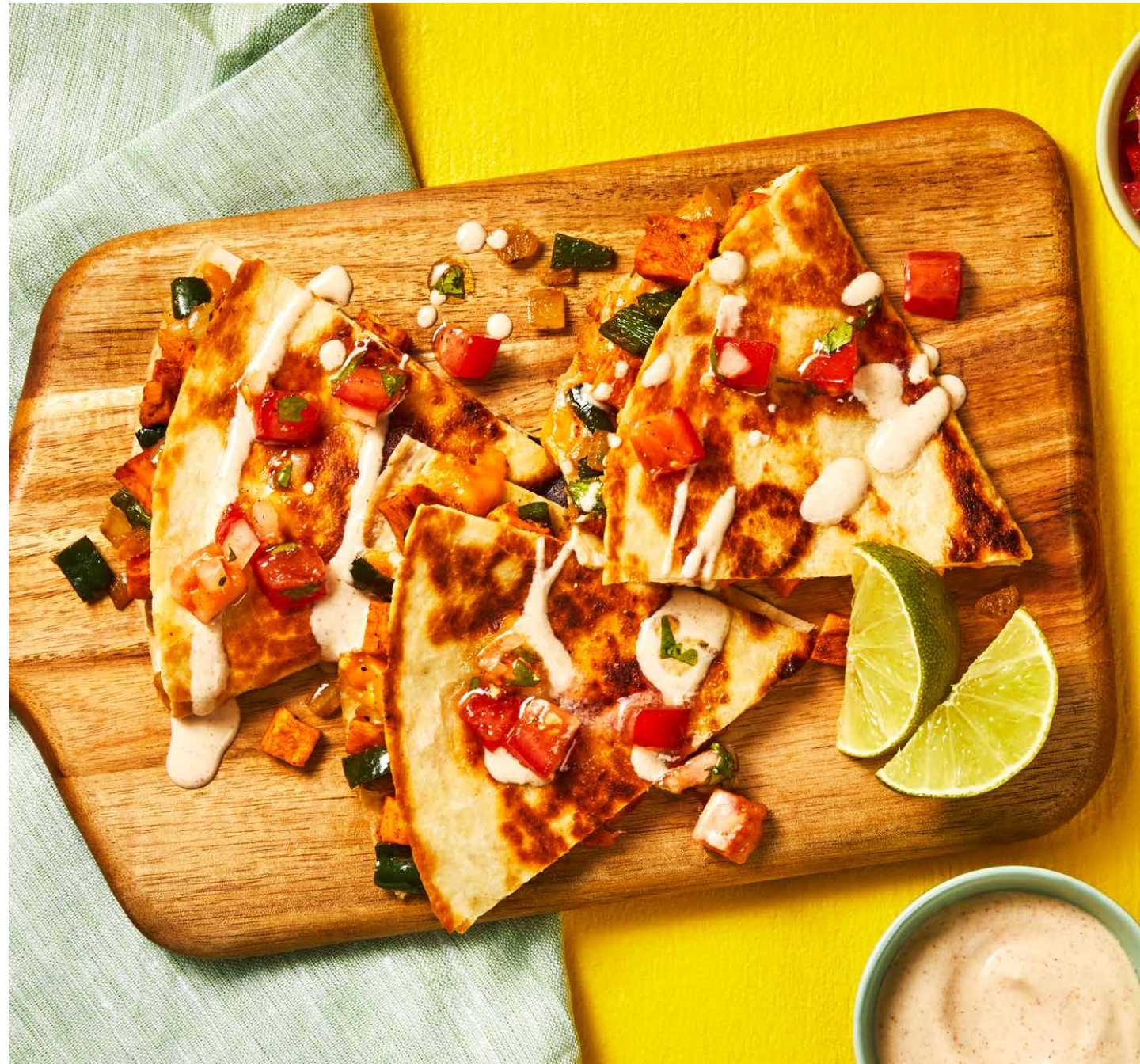
10 oz | 20 oz  
Chicken Breast Strips

Calories: 890



10 oz | 20 oz  
Ground Turkey

Calories: 950



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 700



HELLO

## SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor

## FILLING CUTE

Make sure to cut your veggies on the small side so that they'll fit neatly into the quesadillas—you don't want any of that deliciousness to fall out!

## BUST OUT

- Peeler
- Large pan
- Baking sheet
- Medium bowl
- 2 Small bowls
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

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### 1 ROAST SWEET POTATO

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and dice **sweet potato** into ½-inch pieces. Toss on a baking sheet with a **drizzle of oil, salt,** and **pepper.**
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes. Transfer to a plate.



### 2 PREP

- While sweet potato roasts, core, deseed, and dice **green pepper.** Halve, peel, and dice **onion;** mince a few pieces until you have 1 TBSP (2 TBSP for 4 servings). Dice **tomato.** Finely chop **cilantro.** Quarter **lime.**
- Place ½ tsp **Southwest Spice Blend** (you'll use the rest in the next step) in a small bowl and reserve for Step 4.

- Pat **chicken\*** dry with paper towels.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **turkey\*;** season with **salt** and **pepper.** Cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **diced onion;** season with **salt** and **pepper.** Cook, stirring, until tender, 5-7 minutes.
- Once **sweet potato** is done, add to pan along with **remaining Southwest Spice Blend.** Cook, stirring, until fragrant, 1 minute. Turn off heat.

- Use pan used for chicken or turkey here.



### 4 MAKE SALSA & CREMA

- In a medium bowl, combine **tomato, cilantro, minced onion,** a **squeeze of lime juice,** and a **large drizzle of olive oil.** Season generously with **salt** and **pepper.**
- To bowl with **reserved Southwest Spice Blend,** add **sour cream,** a squeeze of lime juice, and a **pinch of salt.** Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 5 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface.
- In a second small bowl, combine **cheddar** and **mozzarella.**
- Sprinkle **half the cheese mixture** onto one half of each tortilla. Top with cooked **veggies,** then sprinkle with remaining cheese mixture. Fold tortillas in half to create **quesadillas.**

- Add **chicken** or **turkey** to tortillas along with **veggies.**



### 6 FINISH & SERVE

- Wash out pan used for veggies. Heat a **drizzle of oil** in same pan over medium-high heat. Add **quesadillas** and cook until tortillas are golden brown and cheese melts, 2-4 minutes per side. **TIP: Depending on the size of your pan, you may need to work in batches.**
- Cut quesadillas into wedges and divide between plates. Top with **salsa** and **crema.** Serve with **remaining lime wedges** on the side.

\*Chicken is fully cooked when internal temperature reaches 165°.

\*Ground Turkey is fully cooked when internal temperature reaches 165°.