



HALL OF FAME
GARDEN QUESADILLAS
 with Pico de Gallo and Chipotle Mayo



HELLO
HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 610**

- | | | | | | |
|--|--|--|--|--|---|
| 
Red Onion | 
Zucchini | 
Cilantro | 
Lime | 
Chipotle Powder | 
Mozzarella Cheese
<small>(Contains: Milk)</small> |
| 
Red Bell Pepper | 
Dried Oregano | 
Roma Tomato | 
Mayonnaise
<small>(Contains: Eggs)</small> | 
Flour Tortillas
<small>(Contains: Wheat)</small> | 
Arugula |

START STRONG

Make sure to cut your veggies on the small side so that they'll fit neatly into the quesadillas.

BUST OUT

- 2 Small bowls
- 2 Baking sheets
- Large bowl
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 1
• Red Bell Pepper	1 2
• Zucchini	1 2
• Dried Oregano	1 tsp 2 tsp
• Cilantro	¼ oz ¼ oz
• Roma Tomato	1 2
• Lime	1 1
• Mayonnaise	2 TBSP 2 TBSP
• Chipotle Powder 	1 tsp 1 tsp
• Flour Tortillas	4 8
• Mozzarella Cheese	1 Cup 2 Cups
• Arugula	2 oz 4 oz

HELLO WINE



PAIR WITH

El Murciélago Chile Cabernet, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Halve, peel, and thinly slice **onion**. Finely chop a few slices until you have 2 TBSP; set this aside in a small bowl. Core and seed **bell pepper**, then thinly slice. Halve **zucchini** lengthwise, then slice into thin half-moons.



4 STIR CHIPOTLE MAYO

In another small bowl, combine **mayonnaise** and **chipotle powder** (to taste—start with a pinch and go up from there).



2 ROAST VEGGIES

Toss **zucchini**, **sliced onion**, **bell pepper**, **oregano**, and a drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven until softened and lightly browned, 12-15 minutes.



5 MAKE QUESADILLAS

Once veggies are done, remove from oven and increase temperature to 450 degrees. Brush one side of **4 tortillas** (we sent more) with a drizzle of **olive oil** each. Place 2 of the tortillas on another baking sheet, oiled-side down. Spread a bit of **chipotle mayo** on each. Top with **mozzarella** and a few veggies (save some veggies for salad). Cover with remaining tortillas, oiled-side up.



3 MAKE PICO DE GALLO

Finely chop **cilantro**. Core, seed, and dice **tomato**. Halve **lime**. Add tomato, cilantro, and a squeeze of lime to bowl with **chopped onion** and toss to combine. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Bake **quesadillas** in oven until cheese melts and tortillas crisp, 6-10 minutes, flipping halfway through. Toss remaining **veggies** with **arugula**, a squeeze of **lime**, and a drizzle of **olive oil** in a large bowl. Season with **salt** and **pepper**. Cut quesadillas into wedges. Serve with **pico de gallo** and **salad** on the side.

SUPERB!

Marvel at the perfect ratio of cheese to veggies.

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