



GARDEN QUESADILLAS

with Pico de Gallo and Chipotle Mayo



HELLO CHIPOTLE MAYO

Make the smoky, creamy condiment your way with just the right amount of heat.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 750**



Red Onion



Zucchini



Cilantro



Lime



Chipotle Powder



Mozzarella Cheese
(Contains: Milk)



Bell Pepper*



Dried Oregano



Roma Tomato



Mayonnaise
(Contains: Soy, Eggs)



Flour Tortillas
(Contains: Wheat)



Arugula

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

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
• Bell Pepper	1 2
• Zucchini	1 2
• Dried Oregano	1 tsp 2 tsp
• Cilantro	¼ oz ¼ oz
• Roma Tomato	1 2
• Lime	1 2
• 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

Flamboyance Languedoc-la-Clape
Rosé, 2016

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



1 PREHEAT AND PREP

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



4 MAKE 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 **4 tortillas** (we sent more) with a drizzle of **olive oil** each. Place 2 of the oiled tortillas on another baking sheet, oiled-side down. Spread a bit of **chipotle mayo** on each. Top with **mozzarella** and a small amount of 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. In a large bowl, toss remaining **veggies** with **arugula**, a squeeze of **lime**, and a drizzle of **olive oil**. Season with **salt** and **pepper**. Slice quesadillas. Serve with **pico de gallo** and **salad** on the side.

MELTY!

Marvel at the perfect ratio of cheese to veggies.

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