



ONE-PAN RAJAS QUESADILLAS

with Salsa Fresca, Southwest Crema & Guacamole

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



2 | 4
Tomatoes



1 | 2
Long Green
Pepper



5 tsp | 5 tsp
Red Wine
Vinegar



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest
Spice Blend



2 | 4
Flour Tortillas
Contains: Soy,
Wheat



½ Cup | 1 Cup
Mexican
Cheese Blend
Contains: Milk



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



ANY ISSUES WITH YOUR ORDER?
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**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



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: 880



10 oz | 20 oz
Ground Beef**
Calories: 1010



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



HELLO FRESH

HELLO

HALL OF FAME

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

FLIP OUT

Once the first side is golden, shove your spatula underneath the quesadilla and secure the top with your hand. Then flip!

BUST OUT

- 2 Small bowls • Paper towels 🍳
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 🍳🍳

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

🍳 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomatoes**. Core, deseed, and dice **green pepper**.



4 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface; sprinkle one half of each tortilla with **Mexican cheese blend**.
- Top with **veggie filling**, then sprinkle with **pepper jack**.
- Fold tortillas in half to create **quesadillas**.

- 🍳 Add **chicken** or **beef** to **tortillas** along with **veggie filling**.



2 MAKE SALSA & CREMA

- In a small bowl, combine **minced onion**, **half the tomatoes**, and a **splash of vinegar** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **half the sour cream** with $\frac{1}{4}$ tsp **Southwest Spice Blend** ($\frac{1}{2}$ tsp for 4 servings). (You'll use the rest of the sour cream and Southwest Spice Blend later.) Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

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



5 COOK QUESADILLAS

- Wash out pan used for veggie filling; return to medium-high heat with a **drizzle of olive oil**.
- Add **quesadillas**; cook until tortillas are golden brown and cheeses have melted, 2-4 minutes per side. **TIP: Depending on the size of your pan, you may need to work in batches.**



3 MAKE VEGGIE FILLING

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **green pepper**, **sliced onion**, and a **big pinch of salt**. Cook, stirring occasionally, until browned and tender, 7-8 minutes.
- Stir in **remaining tomatoes**, **remaining Southwest Spice Blend**, and **2 TBSP water**. Cook, stirring occasionally, until tomatoes are softened and mixture is thickened and saucy, 2-3 minutes. **TIP: Add up to 2 TBSP more water if veggie mixture seems dry.**
- Remove from heat; stir in **remaining sour cream**. Season with **salt** and **pepper**.

- 🍳 Use pan used for chicken or beef here.



6 SERVE

- Cut **quesadillas** into wedges; divide between plates and top with **guacamole** and **salsa**. Drizzle with **crema** and serve.