

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Red Onion



5 tsp | 5 tsp Red Wine Vinegar



2 | 4 Flour Tortillas Contains: Soy, Wheat



4 TBSP | 8 TBSP Guacamole



2 | 4 Tomatoes

4 TBSP | 8 TBSP

Sour Cream

Contains: Milk

1/2 Cup | 1 Cup

Mexican

Cheese Blend

Contains: Milk



Long Green Pepper



1 TBSP | 2 TBSP Southwest Spice Blend



✓ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



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

\*\*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 S Chicken Breast Strips

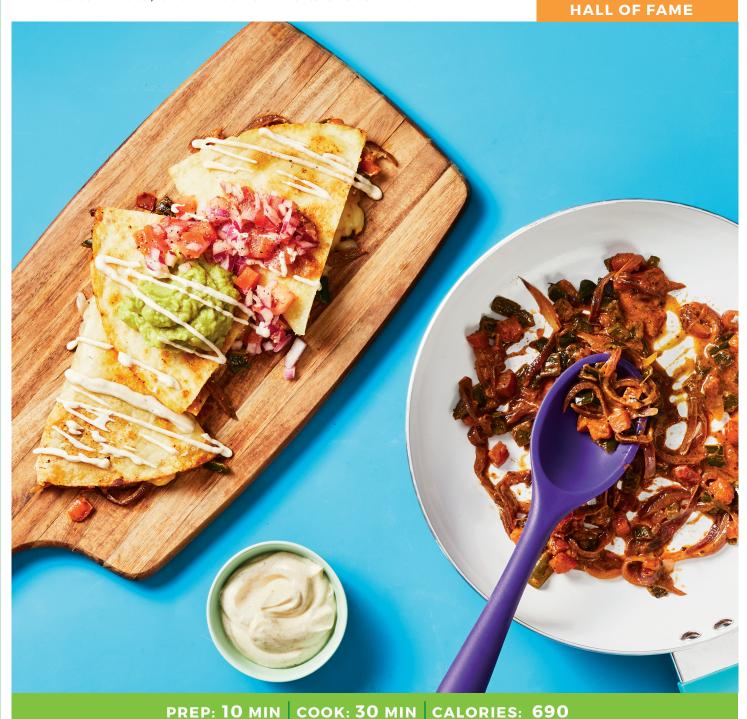


10 oz | 20 oz Ground Beef\*\*



# **ONE-PAN RAJAS QUESADILLAS**

with Salsa Fresca, Southwest Crema & Guacamole





# **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) (5)

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- (5) \*Chicken is fully cooked when internal temperature reaches 165°.
- (5) \*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.



## 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 ¼ tsp Southwest Spice Blend (½ 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.



## **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.



## **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.



## **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.



#### 6 SERVE

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