



RAJAS QUESADILLAS

with Salsa Fresca, Southwest Crema & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Poblano Pepper



1 | 2
Red Onion



2 | 4
Roma Tomatoes



¼ oz | ½ oz
Cilantro



1 | 1
Lime



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



2 | 4
Flour Tortillas
Contains: Wheat



1 Cup | 2 Cups
Mexican Cheese
Blend
Contains: Milk



4 TBSP | 8 TBSP
Guacamole

HELLO

RAJAS

Literally translating to “strips,” *rajas* typically refers to a creamy roasted poblano dish. This quick twist on the Mexican classic is made with sautéed diced poblano and onion.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 700



FRESH MINCE

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch or skip it altogether.

BUST OUT

- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

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1 PREP

- Wash and dry all produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomatoes**. Roughly chop **cilantro**. Quarter **lime**. Core, deseed, and dice **poblano**.



4 ASSEMBLE QUESADILLAS

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



2 MAKE SALSA & CREMA

- In a small bowl, combine **minced onion**, half the **tomatoes**, half the **cilantro**, and juice from half the **lime**. Season with **salt** and **pepper**.
- In a separate small bowl, combine half the **sour cream** and $\frac{1}{4}$ tsp **Southwest Spice** ($\frac{1}{2}$ tsp for 4 servings). (You'll use the rest of the sour cream and spice blend in the next step.) Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 COOK QUESADILLAS

- Wash out pan used for veggie filling; return to medium-high heat with a drizzle of **olive oil**.
- Add **quesadillas** and cook until tortillas are golden brown and cheese has 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 **poblano**, **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**, and 2 TBSP **water**. Cook, stirring occasionally, until tomatoes are softened and mixture is thickened and saucy. **TIP: Add up to 2 TBSP more water if veggie mixture seems dry.**
- Remove from heat; stir in remaining **cilantro** and **sour cream**. Season with **salt** and **pepper**.



6 SERVE

- Cut **quesadillas** into wedges; divide between plates and top with **guacamole** and **salsa**. Drizzle with **crema**. Serve with remaining **lime wedges** on the side.