



# 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: 660



Red Onion



Zucchini



Cilantro



Lime



Chipotle Powder



Arugula



Mozzarella Cheese  
(Contains: Milk)



Red Bell Pepper



Dried Oregano



Roma Tomato



Mayonnaise  
(Contains: Eggs, Soy)



Flour Tortillas  
(Contains: Wheat)



TABASCO® Original Red Sauce

## 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
- TABASCO® Original Red Sauce 

## HELLO WINE

Looking for the perfect wine pairing? Join our new wine club at [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 oven temperature to 450 degrees. Brush a drizzle of **olive oil** on one side of four **tortillas** (we sent more). Place two tortillas on another baking sheet, oiled side down. Spread a bit of **chipotle mayo** on each. Top with **mozzarella** and a small amount of **roasted 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 BAKE QUESADILLAS AND TOSS SALAD

Bake **quesadillas** until cheese melts and tortillas crisp, 6-10 minutes, flipping halfway through. In a large bowl, toss remaining **roasted 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.

## FLAVOR YOUR WORLD!

Shake on **TABASCO® Sauce** for a little heat and a ton of flavor.

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