



HALL OF FAME

# SWEET POTATO AND POBLANO QUESADILLAS

with Southwest Crema and Radish Tomato Salsa



## HELLO HALL OF FAME

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

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 740**

- |   |   |  |   |   |  |
|---|---|--|---|---|--|
| <br>Sweet Potato   | <br>Yellow Onion | <br>Roma Tomato | <br>Lime                     | <br>Sour Cream<br>(Contains: Milk)       | <br>Cheddar Cheese<br>(Contains: Milk)    |
| <br>Poblano Pepper | <br>Cilantro     | <br>Radishes    | <br>Southwest<br>Spice Blend | <br>Flour Tortillas<br>(Contains: Wheat) | <br>Mozzarella Cheese<br>(Contains: Milk) |

## START STRONG

Make sure to cut your veggies on the small side so that they'll fit neatly into the quesadillas—you don't want any of that deliciousness to fall out.

## BUST OUT

- Peeler
- Baking sheet
- 2 Medium bowls
- 2 Small bowls
- Large pan
- Vegetable oil (4 tsp | 6 tsp)
- Olive oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                 |
|--|-----------------|
| • Sweet Potato   | 1   2           |
| • Poblano Pepper  | 1   2           |
| • Yellow Onion   | 1   2           |
| • Cilantro   | ¼ oz   ½ oz     |
| • Roma Tomato  | 1   2           |
| • Radishes   | 3   6           |
| • Lime   | 1   2           |
| • Southwest Spice Blend  | 1 TBSP   2 TBSP |
| • Sour Cream   | 4 TBSP   8 TBSP |
| • Flour Tortillas  | 2   4           |
| • Cheddar Cheese   | ½ Cup   1 Cup   |
| • Mozzarella Cheese  | ½ Cup   1 Cup   |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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







## 1 ROAST SWEET POTATO

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Peel and dice **sweet potato** into ½-inch pieces. Toss on a baking sheet with a drizzle of **oil, salt,** and **pepper.** Roast, tossing halfway through, until browned and tender, 20-25 minutes. Transfer to a medium bowl. Heat broiler to high or oven to 500 degrees.



## 4 MAKE SALSA AND CREMA

In a second medium bowl, combine **radishes, tomato, cilantro, minced onion,** juice from **1 lime wedge** (2 lime wedges for 4 servings), and large drizzle of **olive oil.** Season generously with **salt** and **pepper.** To bowl with reserved **Southwest Spice,** add **sour cream,** a squeeze of **lime juice,** and a pinch of **salt.** Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 2 PREP

Meanwhile, core, deseed, and dice **poblano.** Halve, peel, and dice **onion;** mince a few pieces until you have 1 TBSP (2 TBSP for 4 servings). Finely chop **cilantro** leaves and stems. Dice **tomato.** Trim and finely dice **radishes.** Quarter **lime.** Place ½ tsp **Southwest Spice** in a small bowl and set aside (save the rest for cooking your veggies).



## 5 ASSEMBLE QUESADILLAS

Rub one side of each **tortilla** with a drizzle of **oil.** Place tortillas, oiled sides down, on baking sheet used for sweet potato. (Use 2 baking sheets for 4 servings.) In a second small bowl, combine **cheddar** and **mozzarella.** Sprinkle half the cheese mixture onto one side of each tortilla. Top with **veggies,** then sprinkle with remaining cheese mixture. Fold tortillas in half to create two quesadillas (four for 4 servings).



## 3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **diced onion;** season with **salt** and **pepper.** Cook, stirring, until tender, 5-7 minutes. Once **sweet potato** is done roasting, add to pan along with remaining **Southwest Spice.** Cook until fragrant, 1-2 minutes. Turn off heat.



## 6 FINISH AND SERVE

Broil or bake **quesadillas** until golden brown, 1-2 minutes per side. Cut into wedges. Divide quesadillas and **salsa** between plates. Top quesadillas with **crema.** Serve with remaining **lime wedges** on the side.

## SPICE SPICE BABY

Love your food *caliente*?  
Top your quesadillas with a dash of hot sauce!

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