



SWEET POTATO & POBLANO QUESADILLAS

with Southwest Crema & Radish Tomato Salsa



HELLO

RADISH TOMATO SALSA

Radishes add a crunchy contrast and peppery bite to this refreshing topping.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 760**



Sweet Potato



Yellow Onion



Roma Tomato



Lime



Sour Cream
(Contains: Milk)



Cheddar Cheese
(Contains: Milk)



Poblano Pepper



Cilantro



Radishes



Southwest Spice Blend



Flour Tortillas
(Contains: Wheat)



Mozzarella Cheese
(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 | 1
- 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



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 on top rack, tossing halfway through, until browned and tender, 20-25 minutes. Transfer to a medium bowl. Heat broiler to high.



4 MAKE SALSA & CREMA

In a second medium bowl, combine **radishes, tomato, cilantro, minced onion,** a squeeze of **lime juice,** and a 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.** Dice **tomato.** Trim and finely dice **radishes.** Quarter **lime.** Place ½ **tsp Southwest Spice** in a small bowl and set aside (you'll use the rest in the next step).



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 **quesadillas.**



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 minute. Turn off heat.



6 FINISH & SERVE

Broil **quesadillas** on top rack until golden brown, 1-2 minutes per side. (Broil in batches for 4 servings.) Cut into wedges. Divide quesadillas between plates. Top quesadillas with **salsa** and **crema.** Serve with remaining **lime wedges** on the side.

SPICE SPICE BABY

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



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