



# SWEET POTATO & POBLANO QUESADILLAS

with Southwest Crema & Radish Tomato Salsa

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Sweet Potato



1 | 2  
Poblano Pepper



1 | 2  
Yellow Onion



¼ oz | ½ oz  
Cilantro



1 | 2  
Roma Tomato



3 | 6  
Radishes



1 | 1  
Lime



1 TBSP | 2 TBSP  
Southwest Spice Blend



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



2 | 4  
Flour Tortillas  
Contains: Wheat



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk

## HELLO

### RADISH TOMATO SALSA

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



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 760





### FILLING CUTE

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
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 6 tsp)
- Olive oil (2 tsp | 2 tsp)

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### 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 roasted sweet potato 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 remainder 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 sheets for 4 servings.**)
- In a second small bowl, combine **cheddar** and **mozzarella**.
- Sprinkle half the **cheese mixture** onto one side of tortillas. 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** until golden brown, 1-2 minutes per side. (**Broil in batches for 4 servings.**) **TIP: Watch carefully to avoid burning.**
- Cut into wedges. Divide quesadillas between plates. Top with **salsa** and **crema**. Serve with remaining **lime wedges** on the side.