



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.

SWEET POTATO & POBLANO QUESADILLAS

with Southwest Crema & Radish Tomato Salsa



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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



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.
- Remove roasted sweet potato from sheet.
- Heat broiler to high.



4 MAKE SALSA & CREMA

- In a 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

- While sweet potato roasts, 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 reserve for step 4 (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 **cooked 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 quesadillas into wedges and divide between plates. Top with **salsa** and **crema.** Serve with **remaining lime wedges** on the side.