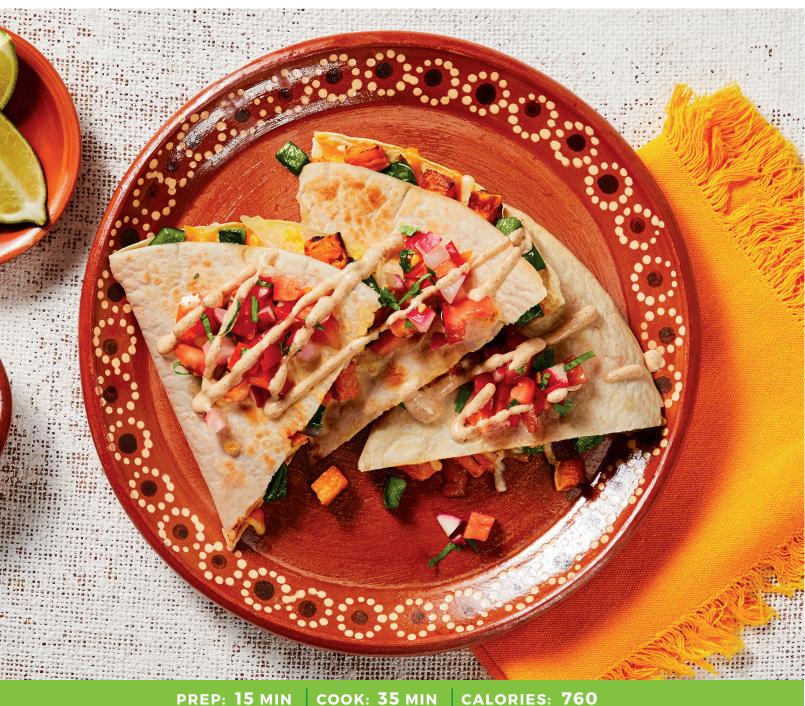


# **SWEET POTATO & POBLANO QUESADILLAS**

with Southwest Crema & Radish Tomato Salsa



10



#### **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)

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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.
- Remove roasted sweet potato from sheet.

**4 MAKE SALSA & CREMA** 

In a medium bowl, combine radishes.

drizzle of olive oil. Season generously

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.

tomato, cilantro, minced onion, a

squeeze of lime juice, and a large

• To bowl with reserved Southwest

with salt and pepper.

• Heat broiler to high.



#### 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).



# **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.

# 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.



# 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.