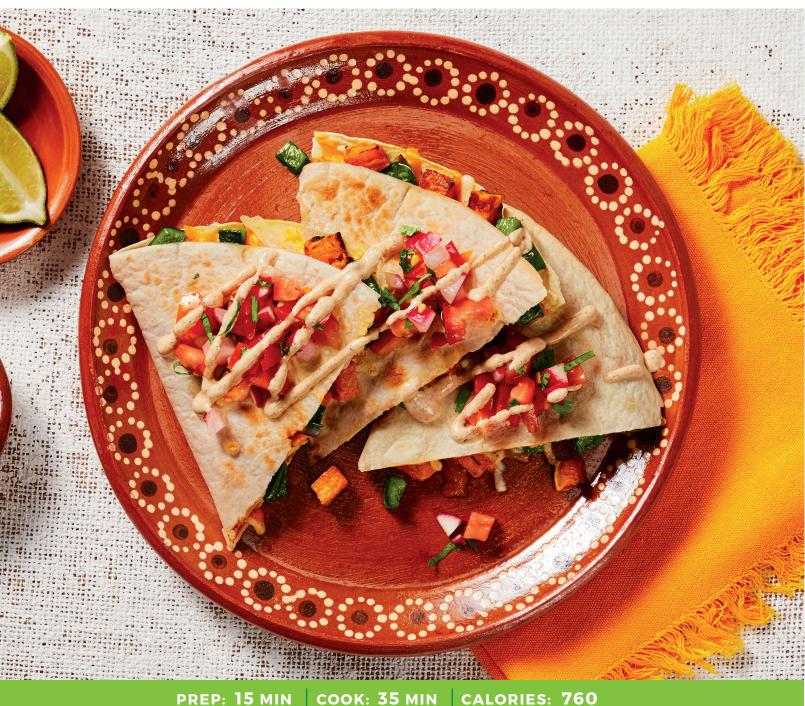


SWEET POTATO & POBLANO QUESADILLAS

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.