



# BEANY ZUCCHINI QUESADILLAS

with Lime Crema, Romaine Salad, and Southwestern Spices



## HELLO

### SOUTHWEST SPICE BLEND

Our powerhouse blend of chili powder, garlic, and cumin has sultry flavor and subtle heat.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 820**



Yellow Onion



Lime



Roma Tomato



Black Beans



Chipotle Powder



Flour Tortillas  
(Contains: Wheat)



Zucchini



Romaine Lettuce



Jalapeño



Southwest  
Spice Blend



Sour Cream  
(Contains: Milk)



Mozzarella Cheese  
(Contains: Milk)

## START STRONG

Resist the temptation to overstuff the quesadillas. They should have a moderate amount of filling so that they hold together and (better yet) are easy to eat with your hands.

## BUST OUT

- Zester
- Large pan
- Strainer
- Small bowl
- Baking sheet
- Olive oil (4 tsp | 8 tsp)
- Medium bowl

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 1
- Zucchini 1 | 2
- Lime 1 | 2
- Romaine Lettuce 1 | 2
- Roma Tomato 1 | 2
- Jalapeño 1 | 1
- Black Beans 1 Box | 2 Boxes
- Southwest Spice Blend ½ TBSP | 1 TBSP
- Chipotle Powder 1 tsp | 2 tsp
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 6 | 12
- Mozzarella Cheese 1 Cup | 2 Cups

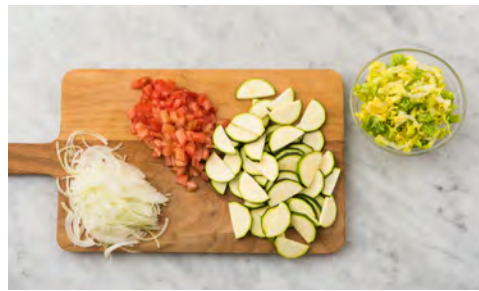
## HELLO WINE



### PAIR WITH

Noche en Blanco Campo de Borja  
Garnacha-Syrah, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 200 degrees. Halve, peel, and thinly slice **onion**. Halve **zucchini** lengthwise and slice into ¼-inch-thick half-moons. Zest **lime** until you have ½ tsp, then cut into halves. Thinly slice **lettuce**. Core and dice **tomato**. Mince **jalapeño**, removing ribs and seeds for less heat.



## 4 MAKE CREMA

In a small bowl, stir together **sour cream** and **lime zest**.



## 2 COOK VEGGIES

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until softened, about 5 minutes. Remove from pan and set aside. Add **zucchini** and another drizzle of olive oil to pan. Cook, tossing, until slightly softened, 2-3 minutes. Meanwhile, drain and rinse **black beans**.



## 5 MAKE QUESADILLAS

Add one **tortilla** to same pan over medium heat. Sprinkle one half with a bit of **mozzarella**, then top with a little **filling**. Sprinkle with a little more mozzarella, then fold tortilla over to create a quesadilla. Cook until tortilla is crispy and cheese melts, about 3 minutes per side. Transfer to a baking sheet and place in oven to keep warm. Repeat with remaining tortillas.



## 3 MAKE FILLING

Return **onion** to pan along with **tomato**, ½ TBSP **Southwest spice** (we sent more), **black beans**, and **chipotle powder** and **jalapeño** to taste. Cook, tossing, until tomato is softened, 5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside. Wipe out pan.



## 6 FINISH AND SERVE

Toss **lettuce**, a squeeze of **lime juice**, and a large drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**. Cut **quesadillas** into wedges. Serve with **salad** and **crema** for dipping on the side.

## ALL-STAR!

These are even better when you dunk 'em straight into the crema.

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