



# CHEESY CORN & POBLANO QUESADILLAS

with Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Poblano Pepper



1 | 2 Shallot



1 | 2 Lime



¼ oz | ½ oz Cilantro



13.4 oz | 26.8 oz Corn



1 TBSP | 2 TBSP Southwest Spice Blend



2 | 4 Flour Tortillas  
Contains: Wheat



½ Cup | 1 Cup Pepper Jack Cheese  
Contains: Milk



½ Cup | 1 Cup Mexican Cheese Blend  
Contains: Milk



4 TBSP | 8 TBSP Smoky Red Pepper Crema  
Contains: Milk, Soy



1 tsp | 2 tsp Hot Sauce

## HELLO

### SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



## HERB YOUR ENTHUSIASM

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch or skip it altogether.

## BUST OUT

- Strainer
- Paper towels
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Vegetable oil (3 tsp | 5 tsp)

## GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

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



## 1 PREP

- Heat broiler to high. **Wash and dry all produce.**
- Core, deseed, and dice **poblano** into ½-inch pieces. Halve, peel, and thinly slice **shallot**. Drain **corn**; pat dry with paper towels. Finely chop **cilantro**. Quarter **lime**.



## 3 MAKE QUESADILLAS

- While filling cooks, rub one side of each **tortilla** with a drizzle of **oil**.
- Place tortillas oiled sides down on a baking sheet. Sprinkle **pepper jack** and **Mexican cheese** onto one half of each tortilla in an even layer. Top with **veggie mixture**. Fold tortillas in half to create quesadillas.



## 2 COOK FILLING

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **shallot**; cook, stirring occasionally, until tender, 4-5 minutes.
- Add **corn** and **Southwest Spice**; cook, stirring occasionally, until lightly charred, 3-4 minutes.
- Stir in half the **cilantro** and a big squeeze of **lime juice**. Season with **salt** and **pepper**.
- **TIP: If corn begins to pop, cover pan.**



## 4 FINISH & SERVE

- Broil **quesadillas** until golden brown, 1-2 minutes per side. Cut into wedges.
- Divide quesadillas between plates; sprinkle with remaining **cilantro** and serve with **smoky red pepper crema**, **hot sauce**, and remaining **lime wedges** on the side.
- **TIP: Watch carefully to avoid burning.**