



CHEESE-CRUSTED QUESADILLAS

with Corn, Poblano Pepper, Tomato Salsa, and Sour Cream



HELLO

CHEESY TORTILLAS

An extra sprinkle of cheese on the outside creates gooey deliciousness in each bite.

PREP: 15 MIN | **TOTAL: 25 MIN** | **CALORIES: 810**



Poblano Pepper



Corn



Lime



Chili Pepper



Mexican Cheese Blend
(Contains: Milk)



Scallions



Southwest
Spice Blend



Roma Tomato



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)

START STRONG

If you don't have a zester, fret not. Instead, use a veggie peeler or knife to peel off wide strips of the lime skin. Then cut the skin into long, thin strips before finely mincing.

BUST OUT

- Strainer
- Paper towels
- 2 Baking sheets
- Zester
- Medium bowl
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)
- Large bowl

INGREDIENTS

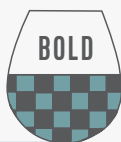
Ingredient 2-person | 4-person

- Poblano Pepper 1 | 2
- Scallions 2 | 4
- Corn 13.4 oz | 13.4 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Lime 1 | 2
- Roma Tomato 1 | 2
- Chili Pepper 1 | 1
- Sour Cream 4 TBSP | 8 TBSP
- Mexican Cheese Blend 1 Cup | 2 Cups
- Flour Tortillas 2 | 4

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Preheat broiler to high. **Wash and dry all produce.** Halve **poblano** lengthwise; remove stem and seeds. Trim, then halve **scallions** crosswise, separating whites from greens. Thinly slice greens, leaving whites whole. Drain half the **corn** and pat dry with paper towels (save the rest for another use).



4 MAKE CREMA AND FILLING

In a small bowl, combine **sour cream** and enough **water** to create a drizzling consistency. Season with **salt**. Once they are cool enough to handle, roughly chop **poblano** and **scallion whites**. In a large bowl, combine poblano, scallion whites, **corn**, **lime zest**, half the **cheese**, and a sprinkle of salt and **pepper**.

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2 CHAR VEGGIES

Toss **corn** with a drizzle of **oil**, half the **Southwest Spice**, and a pinch of **salt** and **pepper** on one side of a baking sheet. Place **poblano halves** on other side of sheet. Drizzle with oil, then season with remaining Southwest Spice and a pinch of salt and pepper. Broil, turning halfway through, until lightly charred, about 7 minutes. Add **scallion whites** to sheet. Continue to broil until charred, 2-3 minutes.



5 ASSEMBLE QUESADILLAS

Rub **tortillas** with a drizzle of **olive oil** each. Place oiled sides down on a separate baking sheet. Divide **filling** between one half of each tortilla; fold tortillas in half over filling. Broil until tortillas are lightly browned, 1-2 minutes.



3 MAKE SALSA

While veggies char, zest 1 tsp zest from **lime**, then halve and squeeze 2 TBSP juice into a medium bowl. Dice **tomato**. Mince **chili**, removing ribs and seeds for less heat. Stir tomato, a large drizzle of **olive oil**, and as much chili as you like into bowl with lime juice. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Flip **quesadillas** and sprinkle with remaining **cheese**. Return to broiler until cheese bubbles, 1-2 minutes more. Cut quesadillas into thirds; divide between plates. Top with **crema** and **salsa**. Sprinkle with **scallion greens**.

BLAZING!

Grab some hot sauce to kick things up a notch.

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