



CHEESY CHIPOTLE BBQ QUESADILLAS

with Bell Pepper, Onion, Pico de Gallo & Ranch Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Red Onion



1 | 2
Roma Tomato



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



1 tsp | 2 tsp
Chipotle Powder



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



3 oz | 6 oz
Buttermilk Ranch
Dressing
Contains: Eggs, Milk



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

RANCH CREMA

A tangy, creamy, cooling topping perfect for drizzling over cheesy quesadillas



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 840



MELT WITH YOU

The secret to a deliciously gooey stuffed quesadilla: buttermilk ranch! Besides adding tangy flavor, the dressing acts as a delicious binder here for the cheeses. As the quesadillas crisp up in the oven, the creamy cheese mixture melds with the sautéed-pepper-and-onion layer so all those deliciously caramelized veggies don't fall out midbite.

BUST OUT

- Large pan
- 2 Medium bowls
- Small bowl
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (2 tsp | 4 tsp)

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1 PREP

- Adjust rack to top position and heat broiler to high. **Wash and dry all produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Dice **tomato**. Finely chop **cilantro**. Quarter **lime**.



2 COOK VEGGIES

- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **bell pepper** and **sliced onion**; cook, stirring occasionally, until slightly softened, 3-4 minutes.
- Add **BBQ Seasoning** and a pinch of **chipotle powder** (add more if you like things spicy). Season with **salt** and **pepper**.
- Cook, stirring occasionally, until veggies are softened and lightly browned, 2-3 minutes. (TIP: Add a splash of water if veggies begin to brown too quickly.) Turn off heat.



3 MAKE PICO & CREMA

- While veggies cook, in a medium bowl, combine **tomato**, **cilantro**, **minced onion**, and a squeeze of **lime juice**. Season generously with **salt** and **pepper**.
- In a small bowl, combine **sour cream** and half the **ranch dressing** (you'll use the rest in the next step). Season with **salt** and **pepper**.



4 MIX CHEESES

- In a second medium bowl, mix together **pepper jack**, **cheddar**, and remaining **ranch dressing**; stir until thoroughly combined.



5 ASSEMBLE QUESADILLAS

- Rub one side of each **tortilla** with a drizzle of **oil**. Place tortillas oiled sides down on a baking sheet. Add half the **cheese mixture** to one half of each tortilla. Top with **veggies** and remaining cheese mixture. Fold tortillas in half to create **quesadillas**.



6 FINISH & SERVE

- Broil **quesadillas** on top rack until golden brown, 1-2 minutes per side. (TIP: Watch carefully to avoid burning.)
- Cut quesadillas into wedges and divide between plates. Top with **pico de gallo** and drizzle with **ranch crema**. Serve with remaining **lime wedges** on the side.