



HALL OF FAME
GARDEN QUESADILLAS
 with Pico de Gallo and Chipotle Mayo



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 850



Shallots



Zucchini



Roma Tomato



Lime



Chipotle Powder



Mozzarella Cheese
 (Contains: Milk)



Bell Pepper*



Dried Oregano



Cilantro



Mayonnaise
 (Contains: Eggs)



Flour Tortillas
 (Contains: Wheat)



Arugula

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

START STRONG

When we instruct you to chop cilantro in step 3, we mean both the leaves and stems! Those tender stems that usually end up in the garbage add so much flavor and texture to your dish.

BUST OUT

- Aluminum foil
- Baking sheet
- Medium bowl
- 2 Small bowls
- Large bowl
- Olive oil (8 tsp | 14 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Shallots 2 | 3
- Bell Pepper 1 | 2
- Zucchini 1 | 2
- Dried Oregano 1 tsp | 2 tsp
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Lime 1 | 1
- Mayonnaise 2 TBSP | 4 TBSP
- Chipotle Powder 1 tsp | 1 tsp
- Flour Tortillas 6 | 12
- Mozzarella Cheese 1 Cup | 2 Cups
- Arugula 2 oz | 4 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **shallot**. Finely chop a few slices until you have 2 TBSP. Core, deseed, and thinly slice **bell pepper**. Trim and halve **zucchini** lengthwise, then cut crosswise into half-moons.



4 MAKE CHIPOTLE MAYO

In a second small bowl, combine **mayonnaise** and **chipotle powder** (start with a pinch, taste, and add more from there if you like). Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



2 ROAST VEGGIES

Toss together **sliced shallot, bell pepper, zucchini, oregano**, and a drizzle of **olive oil** on a foil-lined baking sheet (divide between 2 foil-lined sheets for 4 servings). Season with **salt** and **pepper**. Roast until softened, 15-20 minutes. Remove from oven; transfer veggies to a medium bowl. Discard foil. Preheat broiler to high or oven to 500 degrees.



5 MAKE QUESADILLAS

Brush one side of each **tortilla** with a drizzle of **olive oil**. Place half the tortillas on baking sheet used for veggies (for 4 servings, divide between 2 baking sheets), oiled sides down, and spread with **chipotle mayo**. Top with **mozzarella** and a few **veggies** (save some veggies for the salad). Top with remaining tortillas, oiled sides up.



3 MAKE PICO DE GALLO

Dice **tomato**. Finely chop **cilantro**. Halve **lime**. In a small bowl, combine **chopped shallot, tomato, cilantro**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Broil or bake **quesadillas**, flipping halfway through, until tortillas are crispy and cheese has melted, 1-2 minutes per side (in batches for 4 servings). (**TIP:** Watch carefully for any burning.) In a large bowl, toss **arugula** with remaining **veggies**, a squeeze of **lime juice**, a drizzle of **olive oil, salt**, and **pepper**. Cut quesadillas into triangles. Top with **pico de gallo**. Serve salad on the side.

PEP IN YOUR STEP

Have pepitas on hand? Add some to your salad for a crunch!

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