ONE-PAN BLACK BEAN & PEPPER QUESADILLAS
with Lime Crema

** In our ongoing effort toward sustainability, we’re working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

ANY ISSUES WITH YOUR ORDER? WE’D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

HelloCustom

If you chose to add a protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.
1 PREP & MAKE CREMA
• Wash and dry produce.
• Quarter lime. Core, deseed, and dice green pepper. Drain and rinse beans.
• In a small bowl, combine sour cream with a big squeeze of lime juice to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.

2 MAKE FILLING
• Melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add green pepper and cook, stirring occasionally, until softened, 3-4 minutes.
• Add beans and Tex-Mex paste; season with salt and pepper. Cook until beans are warmed through, 2-3 minutes.
• Turn off heat; transfer to a medium bowl. Wash out pan. Use pan used for beef here. Once green pepper and beans are done, transfer to bowl with beef; stir to combine.

3 ASSEMBLE QUESADILLAS
• Place tortillas on a clean work surface; evenly top one half of each tortilla with half the Monterey Jack. Top with filling, then sprinkle with remaining Monterey Jack. Fold tortillas in half to create quesadillas.

4 FINISH & SERVE
• Melt 1 TBSP butter in pan used for filling over medium-high heat. (For 4 servings, you may need to work in batches, using 1 TBSP butter for each batch.) Add quesadillas; cook until tortillas are golden brown and cheese melts, 2-4 minutes per side.
• Cut quesadillas into thirds and divide between plates. Top with lime crema and hot sauce to taste. Serve with any remaining lime wedges on the side.