



ONE-PAN RAJAS QUESADILLAS

with Salsa Fresca, Southwest Crema & Guacamole

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON

-  **1 | 2**
Yellow Onion
-  **2 | 4**
Roma Tomatoes
-  **¼ oz | ¼ oz**
Cilantro
-  **1 | 2**
Poblano Pepper
-  **5 tsp | 5 tsp**
Red Wine Vinegar
-  **4 TBSP | 8 TBSP**
Sour Cream
Contains: Milk
-  **1 TBSP | 2 TBSP**
Southwest Spice Blend
-  **2 | 4**
Flour Tortillas
Contains: Wheat
-  **½ Cup | 1 Cup**
Mexican Cheese Blend
Contains: Milk
-  **½ Cup | 1 Cup**
Pepper Jack Cheese
Contains: Milk
-  **4 TBSP | 8 TBSP**
Guacamole

HELLO

RAJAS

Literally translating to “strips,” *rajas* typically refers to a creamy roasted poblano dish. This quick twist on the Mexican classic is made with sautéed diced poblano and onion.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



HERBALICIOUS

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

- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

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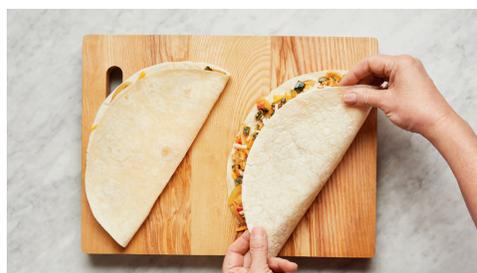
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1 PREP

- Wash and dry produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomatoes**. Roughly chop **cilantro**. Core, deseed, and dice **poblano**.



4 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface; sprinkle one half of each tortilla with **Mexican cheese**.
- Top with **veggie filling**, then sprinkle with **pepper jack**.
- Fold tortillas in half to create **quesadillas**.



2 MAKE SALSA & CREMA

- In a small bowl, combine **minced onion**, **half the tomatoes**, **half the cilantro**, and a **splash of vinegar** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **half the sour cream** and $\frac{1}{4}$ tsp **Southwest Spice** ($\frac{1}{2}$ tsp for 4 servings). (You'll use the rest of the sour cream and Southwest Spice in the next step.) Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



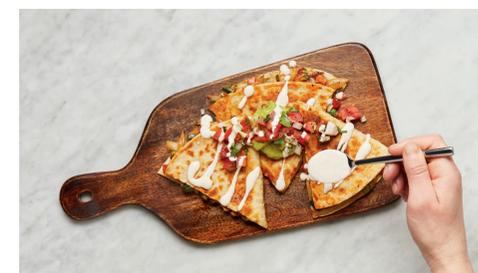
5 COOK QUESADILLAS

- Wash out pan used for veggie filling; return to medium-high heat with a **drizzle of olive oil**.
- Add **quesadillas**; cook until tortillas are golden brown and cheese melts, 2-4 minutes per side. **TIP: Depending on the size of your pan, you may need to work in batches.**



3 MAKE VEGGIE FILLING

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and a **big pinch of salt**. Cook, stirring occasionally, until browned and tender, 7-8 minutes.
- Stir in **remaining tomatoes**, **remaining Southwest Spice**, and **2 TBSP water**. Cook, stirring occasionally, until tomatoes are softened and mixture is thickened and saucy, 2-3 minutes. **TIP: Add up to 2 TBSP more water if veggie mixture seems dry.**
- Remove from heat; stir in **remaining cilantro** and **remaining sour cream**. Season with **salt** and **pepper**.



6 SERVE

- Cut **quesadillas** into wedges; divide between plates and top with **guacamole** and **salsa**. Drizzle with **crema** and serve.