



# RAJAS QUESADILLAS

with Salsa Fresca, Southwest Crema & Guacamole

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Poblano Pepper



1 | 2  
Red Onion



2 | 4  
Roma Tomatoes



¼ oz | ½ oz  
Cilantro



1 | 2  
Lime



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 roasted poblano filling. This quick twist on the Mexican classic is made up of sautéed diced poblano and onion.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 680



## AS YOU LIKE IT

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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## 1 PREP

- **Wash and dry all produce.**
- Core, deseed, and dice **poblano**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP. Dice **tomatoes**. Roughly chop **cilantro**. Quarter **lime**.
- **4 SERVINGS:** Mince a few slices of onion until you have 4 TBSP.



## 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 juice from half the **lime**. Season with **salt** and **pepper**.
- In a separate small bowl, combine half the **sour cream** and **¼ tsp Southwest Spice** (you'll use the rest of the sour cream and spice blend later). Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- **4 SERVINGS:** Use **½ tsp Southwest Spice**.



## 5 COOK QUESADILLAS

- Wash out pan used for veggie filling; return to medium-high heat with a drizzle of **olive oil**.
- Add **quesadillas** and cook until tortillas are golden brown and cheeses have melted, 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.
- Remove from heat; stir in remaining **cilantro** and **sour cream**. Season with **salt** and **pepper**.
- **TIP:** Add up to 2 TBSP more water if veggie mixture seems dry.



## 6 SERVE

- Cut **quesadillas** into wedges. Top with **guacamole** and **salsa**. Drizzle with **crema**. Serve with remaining **lime wedges** on the side.