



STEAK & GREEN PEPPER QUESADILLAS

with Hot Sauce & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



10 oz | 20 oz
Diced Steak



1 TBSP | 2 TBSP
Southwest
Spice Blend



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican
Cheese Blend
Contains: Milk



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



1 tsp | 2 tsp
Hot Sauce

HELLO

RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



HOT TIP

To achieve flipping success (aka keeping all of that delicious filling inside those 'dillas) in step 5, working one at a time, slide a spatula under the tortilla and turn the quesadilla over its folded edge.

BUST OUT

- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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1 PREP

- Wash and dry all produce.
- Halve, core, and thinly slice **green pepper** crosswise into strips. Pat **diced steak*** dry with paper towels.



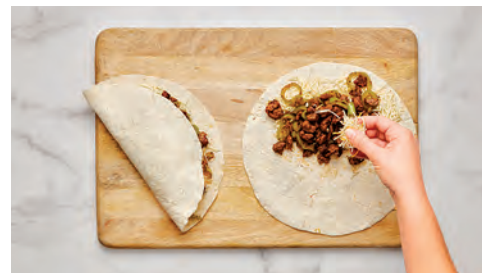
2 COOK GREEN PEPPER

- Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and cook, stirring occasionally, until slightly softened, 3-4 minutes.



3 COOK STEAK

- Add **steak** to pan with **green pepper**. Season with **Southwest Spice, pepper**, and a big pinch of **salt**. Cook, stirring occasionally, until green pepper is tender and steak is browned and cooked through, 2-3 minutes.
- Turn off heat; remove from pan. Wipe out pan.



4 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface or cutting board.
- Sprinkle one half of each tortilla with **pepper jack**. Top with **steak mixture**, then sprinkle with **Mexican cheese**. Fold tortillas in half to create quesadillas.



5 COOK QUESADILLAS

- Heat a drizzle of **oil** in pan used for steak over medium heat. Add **quesadillas** and cook until tortillas are golden brown and cheese has melted, 3-4 minutes per side.
- **4 SERVINGS: Cook quesadillas in batches.**



6 SERVE

- Slice **quesadillas** into 3 wedges each; divide between plates. Dollop with **smoky red pepper crema** and drizzle with **hot sauce** to taste. Serve.

* Steak is fully cooked when internal temperature reaches 145°.