



SWEET POTATO AND POBLANO QUESADILLAS

with Southwest Crema and Radish Tomato Salsa



HELLO
POBLANO PEPPER

This forest-green capsicum is mild and delicious. When dried, it's called an ancho chili.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 710**

- | | | | | | |
|---|---|--|---|--|---|
|  Sweet Potato |  Yellow Onion |  Roma Tomato |  Southwest Spice Blend |  Cheddar Cheese (Contains: Milk) |  Sour Cream (Contains: Milk) |
|  Poblano Pepper |  Cilantro |  Radishes |  Flour Tortillas (Contains: Wheat) |  Mozzarella Cheese (Contains: Milk) |  Lime |

START STRONG

Make sure to cut your veggies on the small side so that they'll fit neatly into the quesadillas—you don't want any of that deliciousness to fall out.

BUST OUT

- Peeler
- Baking sheet
- 2 Medium bowls
- 2 Small bowls
- Large pan
- Vegetable oil (4 tsp | 8 tsp)
- Olive oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Sweet Potato | 1 2 |
| • Poblano Pepper | 1 2 |
| • Yellow Onion | 1 2 |
| • Cilantro | ¼ oz ½ oz |
| • Roma Tomato | 1 2 |
| • Radishes | 3 6 |
| • Lime | 1 2 |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Flour Tortillas | 2 4 |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Mozzarella Cheese | ½ Cup 1 Cup |

WINE CLUB

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1 ROAST SWEET POTATO

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Peel and dice **sweet potato** into ½-inch pieces. Toss on a baking sheet with a drizzle of **oil, salt, and pepper.** Roast, tossing halfway through, until browned and tender, 20 minutes. Transfer to a medium bowl. Heat broiler to high or increase temperature to 500 degrees.



4 MAKE SALSA AND CREMA

In a second medium bowl, combine **radishes, tomato, cilantro, minced onion, juice from 1 lime wedge** (2 lime wedges for 4 servings), and large drizzle of **olive oil.** Season generously with **salt and pepper.** To bowl with reserved **Southwest Spice,** add **sour cream,** a squeeze of **lime juice,** and a pinch of **salt.** Stir in **water,** 1 tsp at a time, until mixture reaches a drizzling consistency.

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2 PREP

Meanwhile, halve, deseed, and dice **poblano.** Halve, peel, and dice **onion.** Mince a few pieces until you have 1 TBSP (2 TBSP for 4 servings). Finely chop **cilantro** leaves and stems. Dice **tomato.** Trim and quarter **radishes.** Quarter **lime.** Place **½ tsp Southwest Spice** in a small bowl (save the rest for cooking your veggies).



5 ASSEMBLE QUESADILLAS

Rub one side of each **tortilla** with a drizzle of **oil.** Place tortillas oiled sides down on baking sheet used for sweet potato. (Use 2 baking sheets for 4 servings.) Combine **cheddar** and **mozzarella** in a second small bowl. Evenly divide cheese between 1 side of each tortilla. Top with **veggie mixture,** then sprinkle with remaining cheese. Fold tortillas in half to create two quesadillas (four for 4 servings).



3 COOK VEGETABLES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **diced onion;** season with **salt** and **pepper.** Cook, stirring, until tender, 5-7 minutes. Once **sweet potato** is roasted, add to pan along with remaining **Southwest Spice.** Cook until fragrant, 1-2 minutes. Turn off heat.



6 FINISH AND SERVE

Broil or bake **quesadillas** until golden brown, 1-2 minutes per side. Cut quesadillas into wedges. Divide quesadillas and **salsa** between plates. Dollop quesadillas with **crema.** Serve with remaining **lime wedges** on the side for squeezing over.

SPICE SPICE BABY

Love your food *caliente*?
Top quesadillas with a dash of hot sauce!