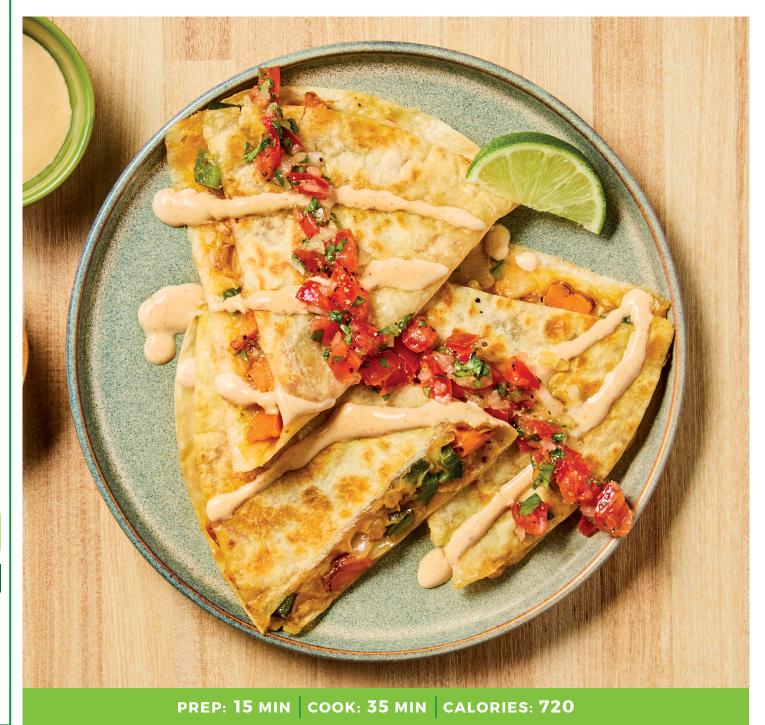


SWEET POTATO & PEPPER QUESADILLAS

with Southwest Crema & Tomato Salsa



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HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor

FILLING CUTE

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 	 Large pan
 Baking sheet 	 Medium bow

- 2 Small bowls Paper towels (s)
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
 (1 tsp | 1 tsp) (3 (3)
- Olive oil (2 tsp | 2 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.) For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Chicken is fully cooked when internal temperature reaches 165°.

*Ground Beef is fully cooked when internal temperature reaches 160°.



1 ROAST SWEET POTATO

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Peel and dice sweet potato into ½-inch pieces. Toss on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes. Transfer to a plate.



2 PREP

- While sweet potato roasts, core, deseed, and dice green pepper. Halve, peel, and dice onion; mince a few pieces until you have 1 TBSP (2 TBSP for 4 servings). Dice tomato. Finely chop cilantro. Quarter lime.
- Place ½ tsp Southwest Spice Blend (you'll use the rest in the next step) in a small bowl and reserve for Step 4.
- Pat chicken* dry with paper towels.
 Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or beef*; season with salt and pepper. Cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 COOK VEGGIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and diced onion; season with salt and pepper. Cook, stirring, until tender, 5-7 minutes.
- Once sweet potato is done, add to pan along with remaining Southwest Spice Blend. Cook, stirring, until fragrant, 1 minute. Turn off heat.
- Use pan used for chicken or beef here.



4 MAKE SALSA & CREMA

- In a medium bowl, combine tomato, cilantro, minced onion, a squeeze of lime juice, and a large drizzle of olive oil. Season generously with salt and pepper.
- To bowl with **reserved Southwest Spice Blend**, 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.



Place tortillas on a clean work surface.

- In a second small bowl, combine **cheddar** and **mozzarella**.
- Sprinkle half the cheese mixture onto one half of each tortilla. Top with cooked veggies, then sprinkle with remaining cheese mixture. Fold tortillas in half to create quesadillas.
- Add chicken or beef to tortillas along
 with veggies.



6 FINISH & SERVE

- Wash out pan used for veggies. Heat a drizzle of oil in same pan over mediumhigh heat. Add quesadillas and 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.
- Cut quesadillas into wedges and divide between plates. Top with salsa and crema. Serve with remaining lime wedges on the side.

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