



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Lime







1 Cup | 2 Cups Mexican Cheese Blend Contains: Milk



1 | 2 Long Green



1 | 2 Tex-Mex Paste



Black Beans

2 | 4 Flour Tortillas Contains: Soy, Wheat



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz Ground Beef**
Calories: 1300



10 oz | 20 oz Ground Turkey

G Calories: 1160

ONE-PAN BLACK BEAN & PEPPER QUESADILLAS

with Lime Crema









HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

FLIP OUT

Once the first side of your quesadilla is golden, slide your spatula underneath and secure the top with your hand. Then flip!

BUST OUT

- Strainer
- Large pan
- Small bowl
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) 🕏 🔄
- Butter (2 TBSP | 3 TBSP)

 Contains: Milk

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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- \$ *Ground Beef is fully cooked when internal temperature reaches 160°.
- *Ground Turkey is fully cooked when internal temperature reaches 165°.

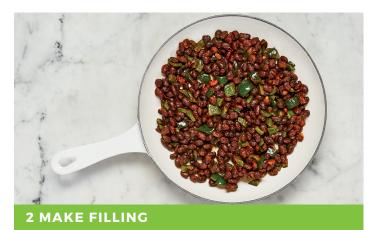


- · Wash and dry produce.
- Quarter lime. Core, deseed, and dice green pepper. Drain and rinse beans.
- In a small bowl, combine sour cream with a big squeeze
 of lime juice to taste. Stir in water 1 tsp at a time until
 mixture reaches a drizzling consistency. Season with salt
 and pepper.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a medium bowl. Wipe out pan.



3 ASSEMBLE QUESADILLAS

 Place tortillas on a clean work surface; evenly top one half of each tortilla with Mexican cheese blend. Top with filling, then sprinkle with Monterey Jack. Fold tortillas in half to create quesadillas.



- Melt 1 TBSP butter in a large pan over medium-high heat.
 Add green pepper and cook, stirring occasionally, until softened. 3-4 minutes.
- Add beans and Tex-Mex paste; season with salt and pepper. Cook until beans are warmed through, 2-3 minutes.
- Turn off heat. Transfer to a medium bowl. Wash out pan.
- Use pan used for beef or turkey here. Once green
 pepper and beans are done, transfer to bowl with beef or turkey and stir to combine.



4 FINISH & SERVE

- Melt 1 TBSP butter in pan used for filling over mediumhigh heat. (For 4 servings, you may need to work in batches, using 1 TBSP butter for each batch.) Add quesadillas; cook until tortillas are golden brown and cheese melts, 2-4 minutes per side.
- Cut quesadillas into thirds and divide between plates.
 Drizzle with lime crema and hot sauce to taste. Serve.

