



# ONE-PAN RAJAS QUESADILLAS

with Salsa Fresca, Southwest Crema & Guacamole

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Red Onion



2 | 4

Tomatoes



¼ oz | ½ oz

Cilantro



1 | 2

Lime



1 | 2

Long Green Pepper



3 TBSP | 6 TBSP

Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP

Southwest Spice Blend



2 | 4

Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup

Mexican Cheese Blend  
Contains: Milk



½ Cup | 1 Cup

Pepper Jack Cheese  
Contains: Milk



4 TBSP | 8 TBSP

Guacamole



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

Diced Chicken Thighs

Calories: 860



10 oz | 20 oz

Ground Beef\*\*

Calories: 1040



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 670





HELLO

## RAJAS

A creamy roasted poblano dish. Our quick twist on a Mexican classic uses sautéed diced pepper and onion.

### HERBALICIOUS

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)
- Cooking oil (1 tsp | 1 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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### 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomatoes**. Roughly chop **cilantro**. Quarter **lime**. Core, deseed, and dice **poblano**.



### 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**.

- 🍳 Add **chicken** or **beef** to **tortillas** along with **veggie filling**.



### 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** with  $\frac{1}{4}$  tsp **Southwest Spice Blend** ( $\frac{1}{2}$  tsp for 4 servings). (You'll use the rest of the sour cream and Southwest Spice Blend in the next step.) Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

- 🍳 Open package of **chicken\*** and drain off any excess liquid. 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.



### 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 cheese melts, 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 **sliced onion**, **poblano**, and a **big pinch of salt**. Cook, stirring occasionally, until browned and tender, 7-8 minutes.
- Stir in **remaining tomatoes**, **remaining Southwest Spice Blend**, and **2 TBSP water** (4 TBSP for 4 servings). Cook, stirring occasionally, until tomatoes are softened and mixture is thickened and saucy. **TIP: If veggie mixture seems dry, add up to 2 TBSP more water.**
- Remove pan from heat; stir in **remaining cilantro** and **remaining sour cream**. Season with **salt** and **pepper**.

- 🍳 Use pan used for chicken or beef here.
- 🍳



### 6 SERVE

- Cut **quesadillas** into wedges; divide between plates and top with **guacamole** and **salsa**. Drizzle with **crema**. Serve with **remaining lime wedges** on the side.

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

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