



# BLACK BEAN & PEPPER QUESADILLAS

with Salsa Fresca & Creamy Guacamole

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



2 | 4  
Scallions



1 | 2  
Tomato



1 | 2  
Lime



1 | 2  
Black Beans



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



4 TBSP | 8 TBSP  
Guacamole



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



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: 1170



10 oz | 20 oz  
Ground Turkey

Calories: 1100



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 840



HELLO

### CREAMY GUACAMOLE

Guacamole gets some extra zing with sour cream and lime juice.

### HOW YA BEAN?

If you don't have a potato masher on hand to mash the beans in Step 2, a fork will get the job done just as well.

### BUST OUT

- Zester
- Large pan
- Medium pot
- Medium bowl
- Potato masher
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 🍳 🍳
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry produce.
- Core, deseed, and dice **green pepper**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Zest and halve **lime** (for 4 servings, zest one lime and halve both).



### 4 MAKE SALSA & MIX GUAC

- While veggies cook, in a small bowl, combine **tomato**, **scallion greens**, **lime zest**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **guacamole**, **sour cream**, and a squeeze of lime juice to taste. Season with **salt** and **pepper**.



### 2 COOK BEANS

- In a medium pot, combine **beans and their liquid**, **Southwest Spice Blend**, **1 TBSP butter**, **salt** (we used 1/4 tsp; 1/2 tsp for 4 servings), and **pepper**. Bring to a boil over medium-high heat, then immediately reduce heat to medium.
- Simmer, uncovered, for 5 minutes, then mash beans with a potato masher or fork until mostly smooth. Continue simmering until mixture has thickened, 3-5 minutes more.
- Turn off heat; cover to keep warm.



### 5 ASSEMBLE QUESADILLAS

- Spread **one half of each tortilla** with a **layer of mashed beans**. (TIP: You may have some beans left over. Serve remaining on the side if you like.) Top with **green pepper mixture**, **Mexican cheese blend**, and **Monterey Jack**.
- Fold tortillas in half to create **quesadillas**.



### 3 COOK VEGGIES

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**, **salt**, and **pepper**. Cook, stirring occasionally, until tender, 5-7 minutes.
- Stir in **scallion whites** and cook until softened, 1 minute more.
- Turn off heat; transfer to a medium bowl. Wipe out pan.

- 🍳 Heat a **drizzle of oil** in pan used for veggies 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; stir into bowl with **green pepper mixture**. Wipe out pan.



### 6 FINISH & SERVE

- Heat a **large drizzle of oil** in pan used for veggies over medium heat. Working in batches if necessary, add **quesadillas** and cook until tortillas are golden brown and cheeses melt, 3-4 minutes per side.
- Slice quesadillas into wedges; divide between plates. Top with **creamy guacamole** and **salsa fresca** and serve.

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