CHARRED CORN & REFRIED BEAN QUESADILLAS

with Creamy Guac & Smoky Crema

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 840

INGREDIENTS

2 PERSON | 4 PERSON

- **13.4 oz | 13.4 oz** Corn
- **1 TBSP | 1 TBSP** Southwest Spice Blend
- **16 oz | 16 oz** Refried Black Beans
- **1 TBSP | 1 TBSP** Mexican Spice Blend
- **2 | 4** Flour Tortillas — Contains: Wheat
- **1 Cup | 2 Cup** Mexican Cheese Blend — Contains: Milk
- **4 TBSP | 8 TBSP** Guacamole
- **2 TBSP | 4 TBSP** Sour Cream — Contains: Milk
- **4 TBSP | 8 TBSP** Smoky Red Pepper Crema — Contains: Milk, Soy

HELLO

MEXICAN SPICE BLEND

A mix of chili powder and oregano adds warm, smoky, and herbaceous flavors to refried black beans.

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HELLO FRESH

FLIP OUT

Looking for tips on how to flip a fully loaded quesadilla? Start by using your largest pan—more surface area guarantees more room to land. Once the first side is golden, shove your spatula underneath the quesadilla while securing the top with your hand, then flip in one fell swoop. This'll keep the filling nestled inside (where it belongs).

BUST OUT

- Strainer
- Paper towels
- Large pan
- 2 Medium bowls
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

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1 CHAR CORN

- Drain **corn**, then pat dry with paper towels.
- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over high heat. Add corn and season with **Southwest Spice** and **½ tsp salt** (1 tsp for 4). Cook, stirring occasionally, until charred, 4-5 minutes. (TIP: Cover pan if corn begins to pop!) Taste and season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl and set aside. Wipe out pan.

2 WARM BEANS

- While corn chars, place **beans** in a second medium microwave-safe bowl. Stir in **Mexican Spice** and **1 TBSP water**. Microwave for 2 minutes; stir to combine. Taste and season with **salt** and **pepper** if desired.

3 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface; evenly spread **half the refried bean mixture** (all for 4 servings) over each tortilla. Evenly top one half of each tortilla with **half the cheese**. Top with **half the corn** (all for 4), then sprinkle with remaining cheese. (You may have some extra beans and corn—serve on the side!) Fold each tortilla in half to create **quesadillas**.

4 COOK QUESADILLAS

- Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add **quesadillas**; 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.

5 MAKE CREAMY GUAC

- While quesadillas cook, in a small bowl, combine **guacamole** and **sour cream**. Taste and season with **salt** and **pepper** if desired.

6 SERVE

- Cut **quesadillas** into wedges and divide between plates. Serve with **creamy guac** and **crema** on the side for dipping.

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