

INGREDIENTS

2 PERSON | 4 PERSON









Black Beans



3 TBSP | 6 TBSP Sour Cream Contains: Milk



Tex-Mex Paste



Flour Tortillas Contains: Soy, Wheat



1 Cup | 2 Cups Mexican Cheese Blend Contains: Milk



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 packagerest 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**



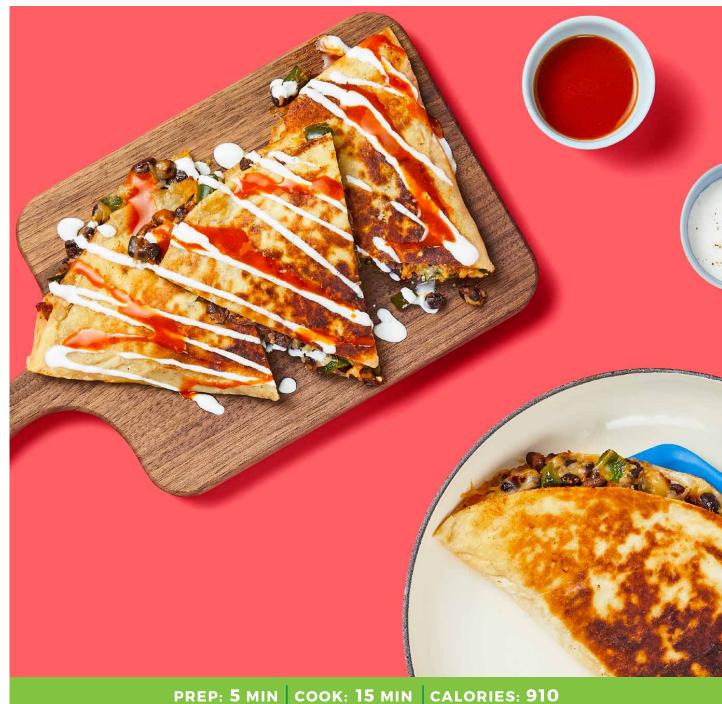
10 oz | **20 oz** Organic Ground

G Calories: 1240

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ONE-PAN BLACK BEAN & PEPPER QUESADILLAS

with Lime Crema





HELLO

LIME CREMA

Tangy, lime-laced sour cream that's perfect for drizzling

FLIP OUT

Once the first side of your quesadilla is golden, shove 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) (5 (5)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

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1 PREP & MAKE CREMA

- · 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 **organic beef***; 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.



2 MAKE FILLING

- 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 here. Once green pepper and
- **beans** are done, transfer to bowl with **beef** or **organic** beef 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.