



ONE-PAN RAJAS QUESADILLAS

with Salsa Fresca, Southwest Crema & Guacamole

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



2 | 4
Roma Tomatoes



¼ oz | ¼ oz
Cilantro



1 | 2
Poblano Pepper



5 tsp | 5 tsp
Red Wine
Vinegar



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Breast
Strips

Calories: 880



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



HELLO



RAJAS

Literally translating to “strips,” *rajas* typically refers to a creamy roasted poblano dish. This quick twist on the Mexican classic is made with sautéed diced poblano and onion.

FLIP OUT

Want tips on flipping a fully loaded quesadilla? Start with your largest pan—more surface area guarantees more room to land. Once the first side is done, slide your spatula under the quesadilla while holding the top with your hand, then flip in one fell swoop to keep the filling inside (where it belongs).

BUST OUT


- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Paper towels 
- Cooking oil (1 tsp | 1 tsp) 

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



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**. 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** along with **veggie filling**.



2 MAKE SALSA & CREMA

- In a small bowl, combine **minced onion**, **half the tomatoes**, **half the cilantro**, and a **splash of vinegar** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **half the sour cream** with $\frac{1}{4}$ tsp **Southwest Spice** ($\frac{1}{2}$ tsp for 4 servings). (You'll use the rest of the sour cream and Southwest Spice in the next step.) Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

-  Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 COOK QUESADILLAS

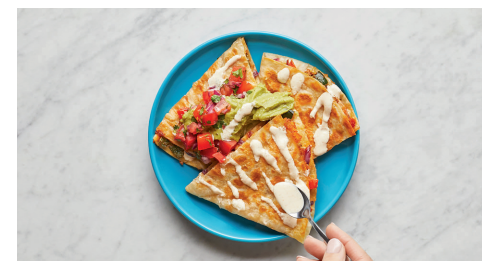
- Wash out pan used for veggie filling; return to medium-high heat with a **drizzle of olive oil**.
- Add **quesadillas**; cook until tortillas are golden brown and cheeses have melted, 2-4 minutes per side. **TIP: Depending on the size of your pan, you may need to work in batches.**



3 MAKE VEGGIE FILLING

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and a **big pinch of salt**. Cook, stirring occasionally, until browned and tender, 7-8 minutes.
- Stir in **remaining tomatoes**, **remaining Southwest Spice**, and **2 TBSP water**. Cook, stirring occasionally, until tomatoes are softened and mixture is thickened and saucy, 2-3 minutes. **TIP: Add up to 2 TBSP more water if veggie mixture seems dry.**
- Remove from heat; stir in **remaining cilantro** and **remaining sour cream**. Season with **salt** and **pepper**.

-  Use pan used for chicken here.



6 SERVE

- Cut **quesadillas** into wedges; divide between plates and top with **guacamole** and **salsa**. Drizzle with **crema** and serve.