

INGREDIENTS

2 PERSON | 4 PERSON



Red Onion



Long Green Pepper



1 TBSP | 2 TBSP Southwest Spice Blend



5 tsp | 5 tsp

Red Wine

Vinegar

2 4 Flour Tortillas Contains: Soy, Wheat



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk

Cilantro

3 TBSP | 6 TBSP

Sour Cream Contains: Milk



1/2 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!



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz **6** Chicken Breast Strips



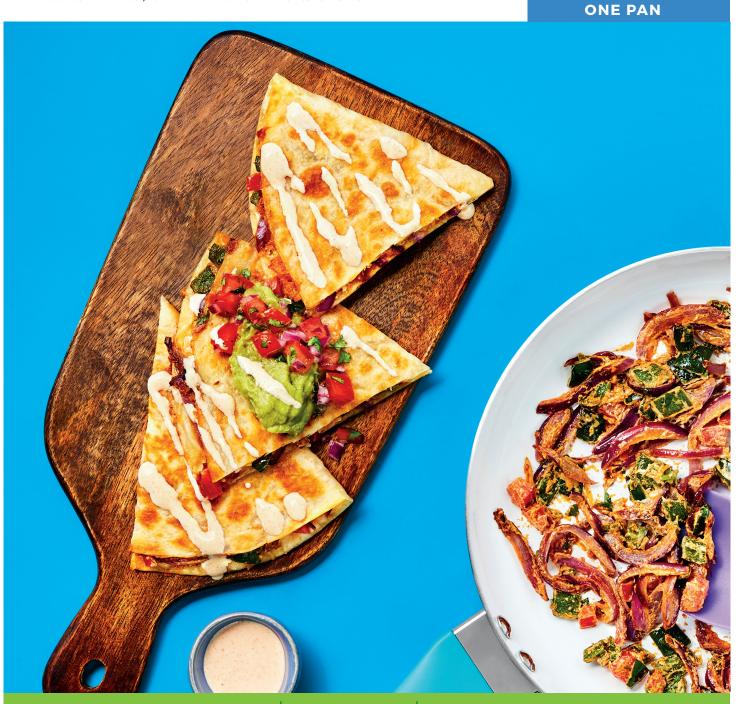
10 oz | 20 oz Ground Turkey



G Calories: 930

ONE-PAN RAJAS QUESADILLAS

with Salsa Fresca. Southwest Crema & Guacamole



PREP: 10 MIN COOK: 30 MIN CALORIES: 670



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

Once the first side is golden, slide your spatula underneath the quesadilla and secure the top with your hand. Then flip in one fell swoop to keep the filling inside where it belongs!

BUST OUT

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

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- \$ *Chicken is fully cooked when internal temperature reaches 165°.
- (5) *Ground Turkey 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 green pepper.



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 ¼ tsp Southwest Spice Blend (½ 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.
- Pat chicken* dry with paper towels.
 Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or turkey*; 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.



3 MAKE VEGGIE FILLING

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add green pepper, 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 Blend, and 2 TBSP water. Cook, stirring occasionally, until tomatoes are softened and mixture is thickened and saucy, 2-3 minutes.
 TIP: If veggie mixture seems dry, add up to 2 TBSP more water.
- Remove from heat; stir in remaining cilantro and remaining sour cream.
 Season with salt and pepper.
- s Use pan used for chicken or
- turkey here.



4 ASSEMBLE QUESADILLAS

- Place tortillas on a clean work surface; sprinkle one half of each tortilla with Mexican cheese blend.
- Top with veggie filling, then sprinkle with pepper jack.
- · Fold tortillas in half to create quesadillas.
- Add **chicken** or **turkey** to **tortillas** along with **veggie filling**.



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.



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

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