



ONE-PAN STEAK & GREEN PEPPER QUESADILLAS

with Hot Sauce & Smoky Red Pepper Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



10 oz | 20 oz
Diced Steak



1 TBSP | 2 TBSP
Southwest
Spice Blend



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican
Cheese Blend
Contains: Milk



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



1 tsp | 2 tsp
Hot Sauce

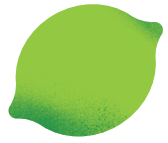


HELLO

RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



HELLO FRESH

HOT TIP

To achieve flipping success (aka keeping all of that delicious filling inside those 'dillas) in step 5, working one at a time, slide a spatula under the tortilla and turn the quesadilla over its folded edge.

BUST OUT

- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)



1 PREP

- **Wash and dry produce.**
- Halve, core, and thinly slice **green pepper** crosswise into strips. Pat **steak*** dry with paper towels.



2 COOK GREEN PEPPER

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and cook, stirring occasionally, until slightly softened, 3-4 minutes.



3 COOK STEAK

- Add **steak** to pan; season with **Southwest Spice, pepper,** and a **big pinch of salt.** Cook, stirring occasionally, until green pepper is tender and steak is browned and cooked through, 2-3 minutes.
- Turn off heat; remove from pan. Wipe out pan.



4 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface.
- Sprinkle one half of each tortilla with **pepper jack.** Top with **steak mixture,** then sprinkle with **Mexican cheese.** Fold tortillas in half to create **quesadillas.**



5 COOK QUESADILLAS

- Heat a **drizzle of oil** in pan used for steak over medium heat. Add **quesadillas** and cook until tortillas are golden brown and cheese melts, 3-4 minutes per side. (**For 4 servings, you may need to work in batches.**)



6 SERVE

- Cut **quesadillas** into thirds and divide between plates. Top with **smoky red pepper crema** and **hot sauce** to taste. Serve.

* Steak is fully cooked when internal temperature reaches 145°.