



# Speedy Hamburger Quesadillas

## with Pickles and Special Sauce

25 Minutes

Customized Protein

+ Add

Swap

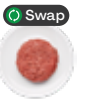
or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chorizo Sausage  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Beef  
250 g | 500 g



Flour Tortillas  
6 | 12



Dill Pickle, sliced  
90 ml | 180 ml



Cheddar Cheese, shredded  
½ cup | 1 cup



Green Onion  
1 | 2



Garlic Salt  
1 tsp | 1 tsp



Mayonnaise  
2 tbsp | 4 tbsp



Ketchup  
2 tbsp | 4 tbsp



Sweet Potato  
2 | 4



**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, parchment paper, small bowl, strainer

1



### Prep and roast sweet potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with ½ **tsp** (1 tsp) **salt** and **pepper**, then toss coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



### Cook quesadillas

- Heat a large non-stick pan over medium-high.
- When the pan is hot, add **3 quesadillas** to the dry pan. Reduce heat to medium. Cook until golden-brown and **beef** is cooked through, 2-3 min per side.\*\*
- Transfer **quesadillas** to a plate.
- Repeat with **remaining quesadillas**.

2



### Make sauce

- Meanwhile, drain, then finely chop **half the pickles**. (NOTE: Remaining whole pickles will be used in step 5.)
- Add **chopped pickles, ketchup** and **mayonnaise** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

5



### Finish and serve

- Divide **quesadillas, sweet potato wedges** and **remaining pickles** between plates.
- Serve **remaining sauce** on the side for dipping.

3



### Prep quesadillas

Swap | Chorizo Sausage

Swap | Beyond Meat®

- Thinly slice **green onion**.
- Add **cheese, green onions** and **beef** to a large bowl. Season with ¼ **tsp** (½ tsp) **garlic salt** and **pepper**. Stir to combine.
- Arrange **tortillas** on a clean surface. Spread **half the sauce** over **tortillas**.
- Divide **beef mixture** evenly over one side of **each tortilla**. Fold **tortillas** in half to enclose **filling**.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

### 3 | Prep quesadillas

Swap | Chorizo Sausage

If you've opted to get **chorizo**, prep and cook it in the same way the recipe instructs you to prep and cook the **ground beef**\*\*.

### 3 | Prep Beyond Meat® and quesadillas

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way the recipe instructs you to prepare, cook and plate the **beef**\*\*.

\*\* Cook to a minimum internal temperature of 74°C/165°F.