

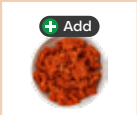


Mushroom Quesadillas

with Plant-Based Mozzarella, Lime Guacamole and Tomato Salad

Veggie

30 Minutes



Chorizo Sausage
250 g | 500 g

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)



Mushrooms
113 g | 227 g



Lime
1 | 2



Green Onion
2 | 4



Baby Tomatoes
113 g | 227 g



Baby Spinach
56 g | 113 g



Tex-Mex Paste
1 tbsp | 2 tbsp



Flour Tortillas
6 | 12



Plant-Based Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Guacamole
3 tbsp | 6 tbsp

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, sugar

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, whisk, zester, paper towels

1



Prep

- Before starting, wash and dry all produce.

- Cut **mushrooms** into ¼-inch slices.
- Zest, then juice **lime**.
- Thinly slice **green onions**.
- Halve **tomatoes**.
- Roughly chop **spinach**.

2



Cook veggies

+ Add | **Chorizo Sausage**

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.
- Add the **Tex-Mex Paste**, **half the green onions** and **half the spinach**. Cook, stirring often, until fragrant, 1 min.
- Transfer to a medium bowl.

4



Make salad

- Whisk together **½ tbsp** (1 tbsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** in a large bowl.
- Add **tomatoes**, **remaining spinach** and **remaining green onions**. Season with **salt** and **pepper**, then toss to combine. Set aside.

5



Make guacamole

- Add **guacamole**, **lime zest** and **1 tsp** (2 tsp) **lime juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



Make quesadillas

- Carefully wipe the pan clean with paper towels.
- Arrange **tortillas** on a clean surface.
- Spread **mushroom filling** evenly over **one side of each tortilla**, then sprinkle with **cheese**. Fold in half to enclose **filling**.
- Reheat the same pan (from step 2) over medium.
- When hot, add **3 quesadillas** to the dry pan.
- Cook until golden-brown, 1-2 min per side. Transfer to a plate.
- Repeat with **remaining quesadillas**.

6



Finish and serve

- Cut **quesadillas** in half.
- Divide **quesadillas** between plates.
- Dollop **lime guacamole** over top.
- Serve **tomato salad** alongside.

Measurements
within steps

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

2 | Cook veggies and chorizo

+ Add | **Chorizo Sausage**

If you've opted to get **chorizo**, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms** and **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**. Fill **tortillas** as indicated in the recipe.