



# 'Chopped Cheese' Quesadillas

## with Potato Wedges and Honey-Garlic Dijonnaise

Family Friendly

35-45 Minutes

Customized Protein

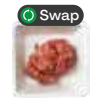
+ Add

Swap

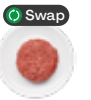
or

\*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](http://www.hellofresh.ca)



Ground Turkey  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Beef  
250 g | 500 g



Flour Tortillas  
6 | 12



Yellow Potato  
350 g | 700 g



Cheddar Cheese, shredded  
1 cup | 2 cup



Tomato  
1 | 2



Garlic, cloves  
2 | 4



Mayonnaise  
4 tbsp | 8 tbsp



BBQ Seasoning  
1 tbsp | 2 tbsp



Whole Grain Mustard  
1 tbsp | 2 tbsp



Honey  
1 | 2



Beef Broth Concentrate  
1 | 2

**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 | Salt, pepper, oil

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, small bowl

1



### Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Garlic Guide for Step 2:**
- Mild: ¼ tsp (½ tsp) • Medium: ½ tsp (1 tsp) • Extra: 1 tsp (2 tsp)

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet.
- Season with **half the BBQ Seasoning, salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



### Assemble quesadillas

- Add **tomatoes** to **meat mixture**, then stir to combine.
- Arrange **tortillas** on a clean surface.
- Spread **1 tsp Dijonnaise sauce** over one side of **each tortilla**. Spread **meat mixture** evenly over **sauce**.
- Sprinkle **cheese** over top of **meat mixture**.
- Fold **tortillas** in half to enclose **filling**.

2



### Prep and make Dijonnaise

- Peel, then mince or grate **garlic**.
- Cut **tomato** into ¼-inch pieces.
- Add **mayo, whole grain mustard, honey and half the garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt and pepper**, then stir to combine. Set aside.

3



### Cook beef

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat (use high heat for 4 ppl).
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **broth concentrate, remaining BBQ Seasoning, remaining garlic** and **1 tbsp** (2 tbsp) **water**.
- Season with **salt and pepper**. Cook, stirring often, until fragrant, 1-2 min.
- Transfer to a medium bowl. Carefully wipe the pan clean.

5



### Cook quesadillas

- Reheat the same pan (from step 3) over medium-high.
- When hot, add **3 quesadillas** to the dry pan. Cook until golden-brown, 1-2 min per side. Transfer to a plate.
- Reduce heat to medium and repeat with **remaining quesadillas**.

6



### Finish and serve

- Divide **quesadillas** and **potato wedges** between plates.
- Serve with **any remaining Dijonnaise sauce** for dipping.

Measurements  
within steps

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

3 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**.\*\*

3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain excess fat.

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