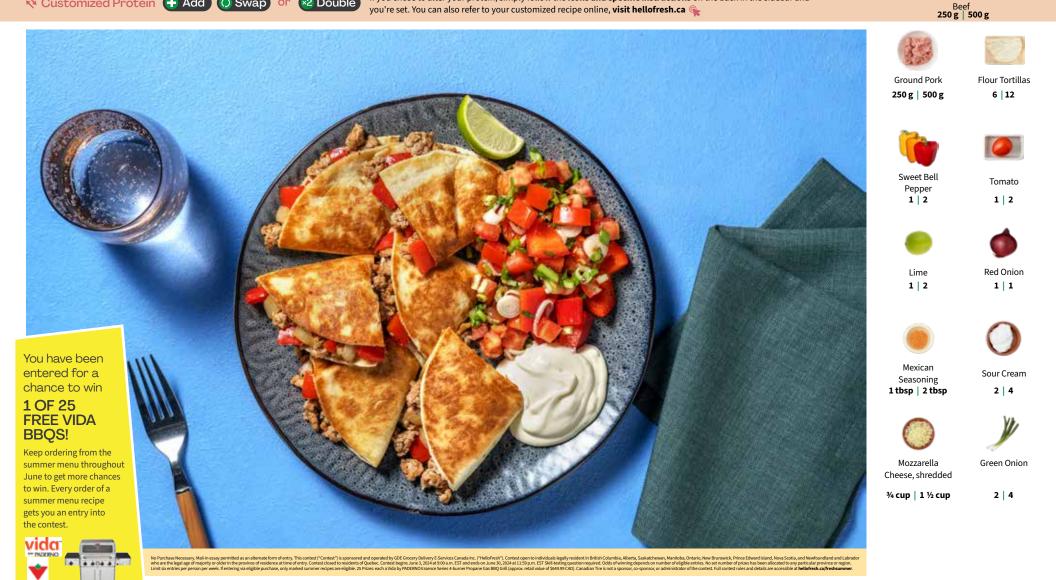


40 Minutes

2 Double ℵ Customized Protein (+ Add) 🚫 Swap) or

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 🚱



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.



SEIZE THE **FRESHEST**

SUMMER

Ground

Pantry items | Sugar, pepper, oil, salt

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



Prep

- Before starting, wash and dry all produce.
- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice green onions.
- Peel, then cut **half the red onion** (whole onion for 4 ppl) into ¹/₄-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomato** into ¹/₄-inch pieces.



Make salsa

- Add tomatoes, green onions, half the peppers, half the lime juice and ½ tbsp (1 tbsp) oil to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.



Make lime crema

- Add sour cream, ½ tsp (1 tsp) lime zest,
 1 tsp (2 tsp) lime juice and ¼ tsp (½ tsp) sugar to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.



4 | Cook beef filling

🚫 Swap | Ground Beef

If you've opted to



Cook pork filling

🔿 Swap | Ground Beef |

- Heat a large non-stick pan over medium-high heat. When the pan is hot, add 1 tsp (2 tsp) oil, then pork, red onions and remaining peppers.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard **excess fat**.
- Add **Mexican Seasoning** to the pan. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat, then transfer **pork filling** to a large bowl.
- Add **cheese**, then season with **salt** and **pepper**. Stir to combine.

5

Make quesadillas

- Carefully rinse and wipe the pan clean with paper towels.
- Arrange tortillas on a clean surface.
- Spread pork filling evenly over one side of each tortilla. Fold in half to enclose filling.
- Reheat the same pan (from step 4) 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.



Finish and serve

- Cut quesadillas into wedges. Divide between plates.
- Serve lime crema and salsa alongside.
- Squeeze a lime wedge over top, if desired.

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