

HELLO Chopped Cheese Quesadillas FRESH With Potato Wodges and Hopey Garlis Dijennaise

with Potato Wedges and Honey-Garlic Dijonnaise

Family Friendly 35-45 Minutes

(C) Swap

2 Double





Chorizo Sausage uncased 250 g | 500 g

Beyond Meat[®]



Ground Beef 250 g | 500 g







Yellow Potato



Cheddar Cheese, shredded 1 cup | 2 cups

350 g | 700 g



Tomato



1 2





Mayonnaise



4 tbsp | 8 tbsp

BBQ Seasoning 1 tbsp | 2 tbsp



Whole Grain Mustard



1 tbsp | 2 tbsp

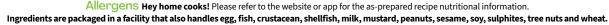




Beef Broth Concentrate 1 | 2

Ingredient quantities





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 🦫

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



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.)



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.



Cook beef

🔘 Swap | Chorizo Sausage

🗘 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.



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.



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.



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) 2 person 4 person

oil

Ingredient

3 | Cook chorizo

O Swap | Chorizo Sausage

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

3 | Cook Beyond Meat®

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, add 1/2 tbsp (1 tbsp) oil to the hot pan, then Beyond Meat® patties. Cook it in the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.