



'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)

Swap



Chorizo Sausage,
uncased
250 g | 500 g

Swap



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 cups



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.

3



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.

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 chorizo

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®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, add ½ **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.

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