



Chorizo Quesadillas

with Lime Crema

20-min



Chorizo Sausage, uncased



Flour Tortillas, 6-inch



Poblano Pepper, chopped



Baby Tomatoes



Spring Mix



Green Onion



Lime



Mozzarella Cheese, shredded



Feta Cheese, crumbled



Mexican Seasoning



Sour Cream



Tomato Salsa

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, zester, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Flour Tortillas, 6-inch	6	12
Poblano Pepper, chopped	113 g	226 g
Baby Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Green Onion	2	4
Lime	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Feta Cheese, crumbled	¼ cup	½ cup
Mexican Seasoning	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Tomato Salsa	½ cup	1 cup
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

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Cook chorizo and poblanos

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **chorizo** and **poblanos**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ** Carefully drain and discard excess fat.



Make quesadillas

Arrange **tortillas** on a clean surface. Spread **filling** evenly over one side of **each tortilla**. Fold **tortillas** in half to enclose **filling**. Carefully wipe the pan clean, then heat over medium-high. When hot, add **1 tsp oil**, then **3 quesadillas**. Cook until golden-brown, 1-2 min per side. Reduce heat to medium, then repeat with another **1 tsp oil** and **remaining quesadillas**. (NOTE: For 4 ppl, continue to cook in batches of 3, using 1 tsp oil per batch.)



Prep

While **chorizo and poblanos** cook, cut **tomatoes** into ½-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Thinly slice **green onions**. Add **sour cream, lime zest** and **half the lime juice** to a small bowl. Season with **salt and pepper**, then stir to combine.



Make salad

While **quesadillas** cook, add **remaining lime juice, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt and pepper**, then whisk to combine. Add **spring mix, tomatoes, feta** and **remaining green onions**, then toss to combine.



Make quesadilla filling

Add **Mexican Seasoning** to the pan with **chorizo and poblanos**. Cook, stirring often, until **chorizo and poblanos** are coated, 1 min. Remove the pan from heat, then stir in **mozzarella** and **half the green onions**. Season with **salt and pepper**, to taste.



Finish and serve

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

Dinner Solved!