

Chorizo Quesadillas

with Lime Crema

20-min









Chorizo Sausage, uncased







Flour Tortillas

Sweet Bell Pepper







Baby Tomatoes

Spring Mix







Green Onion

Mozzarella Cheese,

shredded





Mexican Seasoning

Sour Cream



Tomato Salsa

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

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

Ingredients

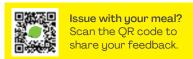
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	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ground Turkey	250 g	500 g
Flour Tortillas	6	12
Sweet Bell Pepper	1	2
Baby Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Green Onion	2	4
Lime	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Feta Cheese, crumbled	⅓ 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 chorizo and turkey 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.





Heat a large non-stick nan over medium

- Heat a large non-stick pan over mediumhigh heat.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- When hot, add **1 tsp** (2 tsp) **oil**, then **chorizo** and **peppers**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **chorizo**.** Disregard instructions to drain and discard excess fat.



Make quesadillas

- Arrange warm 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 reheat 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

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



- Add **Mexican Seasoning** to the pan with **chorizo** and **peppers**. Cook, stirring often, until coated, 30 sec.
- Remove from heat, then stir in mozzarella and half the green onions. Season with salt and pepper, to taste.
- Wrap **tortillas** in paper towels. Microwave until warm and flexible, 30 sec. (TIP: Warming tortillas keeps them from tearing as you assemble quesadillas!)



Make salad

- Meanwhile, add remaining lime juice,
 tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil 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.



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!