



Chorizo Quesadillas

with Lime Crema

20-min



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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!



Chorizo Sausage, uncased



Ground Turkey



Flour Tortillas



Sweet Bell Pepper



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.

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

Bust out

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

Ingredients

	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	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 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.

1



Cook chorizo and peppers

- Heat a large non-stick pan over medium-high 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.

4



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.)

2



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.

5



Make salad

- Meanwhile, add **remaining lime juice**, **½ 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.

3



Make filling and warm tortillas

- 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!)

6



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!



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