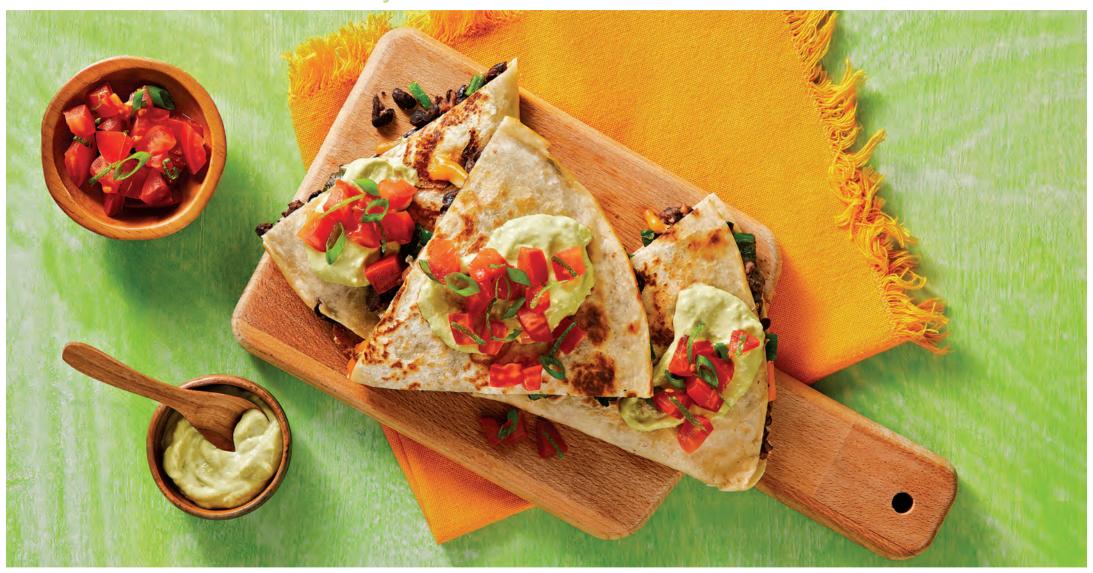
HALL OF FAME

BLACK BEAN & POBLANO QUESADILLAS

with Salsa Fresca & Creamy Guacamole



HELLO -

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



Scallions

Poblano Pepper



Lime



Black Beans









Monterey Jack Cheese



Cheese Blend (Contains: Milk)

PREP: 10 MIN TOTAL: 25 MIN CALORIES: 860

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START STRONG

If you don't have a potato masher on hand to mash the beans, a fork will get the job done just as well.

BUST OUT

- Zester
- Kosher salt
- Medium pot
- Black pepper
- Potato masher
- Large pan
- 2 Small bowls
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper 🚽
- Scallions 2 | 4
- Roma Tomato
 1 | 2
- Roma formato
- Lime 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Southwest Spice Blend 1TBSP 2 TBSP
- Guacamole 4 TBSP | 8 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 2 | 4
- Mexican Cheese Blend ½ Cup | 1 Cup



Wash and dry all produce. Core, deseed, and dice poblano. Trim and thinly slice scallions, separating whites from greens. Dice tomato. Zest and halve lime (for 4 servings, zest 1 lime and halve both).



2 COOK BEANS
In a medium pot, combine beans
and their liquid, Southwest Spice, 1
TBSP butter, pepper, and ¼ tsp salt (½
tsp for 4 servings). Bring to a boil over
medium-high heat. Once boiling, reduce
heat to medium. Simmer, uncovered, for
5 minutes, then mash beans until mostly
smooth. Continue simmering until mixture
has thickened, 3-5 minutes more. Turn off
heat; cover to keep warm.



COOK POBLANO
Meanwhile, heat a drizzle of oil in a large pan over medium-high heat.
Add poblano, salt, and pepper. Cook, stirring occasionally, until tender, 6-8 minutes. Stir in scallion whites and cook until softened, 1 minute. Turn off heat; transfer to a plate. Wipe out pan.



While poblano cooks, in a small bowl, combine tomato, scallion greens, lime zest, and a squeeze of lime juice to taste. Season with salt and pepper. In a separate small bowl, combine guacamole, sour cream, and a squeeze of lime juice to taste. Season with salt and pepper.



Spread one half of each tortilla with a layer of mashed beans. (TIP: You may have some beans left over. Serve remaining on the side if you like.) Top with poblano mixture and both cheeses. Fold tortillas in half to create quesadillas.



FINISH & SERVE
Heat a large drizzle of oil in pan
used for poblano over medium heat. Add
quesadillas and cook until tortillas are
golden brown and cheeses have melted,
3-4 minutes per side. Slice quesadillas
into wedges; top with creamy
guacamole and salsa fresca and serve.

CHIPS ON THE TABLE

Serve tortilla chips on the side to scoop up any leftover creamy guacamole or salsa.



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