






Cooking Made Easy

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## Quickdraw Chorizo Quesadillas with Tomato and Corn Salsa

Rachel, aka Sous Chef extraordinaire, aka the fastest pot-slinger in the west has been on a bit of a jaunt over to the US of A. Craftily disguised as a recipe research trip, she spent three weeks munching her way through California and has come back with all sorts of inspiration. California's proximity to Mexico means there is a fantastic Latin influence on the cuisine and this cheeky little recipe proved to be a favourite. We'll be delving into the extent of her research over the coming weeks, so watch this space!

 25 min

 spicy



Maris Piper Potato



Onion



Red Chilli



Coriander



Vine Tomato



Chorizo



Smoked Paprika



Organic Black Beans



Wholemeal Tortilla



Cheddar Cheese



Organic Sweetcorn



Lime

## Ingredients

	2P	4P
Potato, chopped	1	2
Onion, diced	½ cup	1 cup
Red Chilli, diced	1 tbsp	2 tbsp
Coriander, chopped	3 tbsp	5 tbsp
Vine Tomato, diced	1	2
Chorizo <b>1</b>	1 pack	2 packs
Smoked Paprika	1 tbsp	2 tbsp
Organic Black Beans	1 tin	2 tins
Wholemeal Tortilla <b>2</b>	4	8
Cheddar Cheese, grated <b>3</b>	½ cup	1 cup
Organic Sweetcorn	1 tin	2 tins
Lime	½	1

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

**1)** Sulphites | **2)** Gluten  
**3)** Milk

**Nutrition per serving:** Calories: 1142 kcal | Protein: 49 g | Carbs: 166 g | Fat: 34 g | Saturated Fat: 13 g



**1** Boil a medium sized pot of water for your potato. Peel the potato and cut into 1cm cubes. Cook in the boiling water with ¼ tsp of salt for 10 mins until soft. Drain but reserve 1 tbsp of the cooking water.

good few grinds of black pepper, half the chopped coriander and mix thoroughly.



**2** Peel the onion and cut in half through the root. Finely dice the onion and the chilli. Roughly chop the coriander. Cut the tomato in half and scoop out the seeds, finely dice the tomato.

**5** Lay out the tortillas and split the mixture between them, spreading it on half of the tortilla only. Grate over the cheese and fold the tortillas over to make half moons.



**3** Heat 1 tbsp of olive oil in a large frying pan on medium heat. Add all but 1 tbsp of the onion, three quarters of the chilli (less if that's too hot) and all the chorizo. Cook over a medium heat for 5 mins to soften the onion and cook the chorizo through. Add the smoked paprika and cook for a further 1 min.

**6** Heat a large frying pan with 1 tbsp of olive oil and fry each tortilla until golden brown on each side.



**4** Drain and rinse the black beans and then add to the pan along with the potatoes and the 1 tbsp of water from cooking the potatoes. Season with ¼ tsp of salt and a

**7** For the corn salsa, drain the sweetcorn and mix with the remaining onion, chilli, coriander and the diced tomato. Add half your lime juice, 1 tbsp of olive oil, ¼ tsp of salt and a few grinds of pepper and mix thoroughly.

**8** Cut the quesadillas into wedges and serve with the corn salsa and the remaining half of your lime cut into wedges and enjoy.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!