



# Cheesy Chipotle Bean Quesadillas

with Tomato & Rocket Salad and Soured Cream

40

Customer Favourites 20 Minutes • Medium Spice • 2 of your 5 a day • Veggie



Black Beans



Mature Cheddar Cheese



Chipotle Paste



Central American Style Spice Mix



Tomato Puree



Super Soft Tortilla with Whole Wheat



Baby Plum Tomatoes



Balsamic Vinegar



Wild Rocket



Soured Cream

**Pantry Items**

Oil, Salt, Pepper, Honey, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Sieve, bowl, potato masher, grater, frying pan and aluminium foil.

## Ingredients

Ingredients	2P	3P	4P
Black Beans	1 carton	1½ cartons	2 cartons
Mature Cheddar Cheese** 7)	60g	90g	120g
Chipotle Paste	20g	30g	40g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Tomato Puree	30g	45g	60g
Super Soft Tortilla with Whole Wheat 13)	4	6	8
Baby Plum Tomatoes	125g	190g	250
Balsamic Vinegar 14)	12ml	12ml	24ml
Wild Rocket**	40g	60g	80g
Soured Cream** 7)	75g	120g	150g

Pantry	2P	3P	4P
Honey*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2600 /621	697 /166
Fat (g)	28.6	7.7
Sat. Fat (g)	12.7	3.4
Carbohydrate (g)	62.0	16.6
Sugars (g)	15.8	4.2
Protein (g)	25.5	6.8
Salt (g)	2.30	0.62

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Get Prepped

a) Drain and rinse the **black beans** in a sieve. Pop into a bowl and roughly mash with the back of a fork or a potato masher.

b) Grate the **cheese**.



## Mix the Bean Filling

a) Add the **cheese**, **chipotle paste** (add less if you'd prefer things milder), **Central American style spice mix**, **tomato puree** and **honey** (see pantry for amount) to the **beans**.

b) Season with **salt** and **pepper**. Mix well.



## Make your Quesadillas

a) Lay the **tortillas** (2 per person) onto a board and spoon the **bean mixture** onto one half of each one.

b) Fold the other side of the **tortilla** over to make a semi-circle. Press down to keep together.

c) Heat a drizzle of **oil** in a large frying pan on medium-high heat.



## Time to Fry

a) When the pan is hot, carefully lay in the **quesadillas**. Fry until golden, 2 mins each side. Turn carefully and adjust the heat as needed.

**TIP:** You may have to do this in batches, adding a little more oil to the pan each time.

b) Lightly press down on the **quesadillas** with a spatula to ensure they stick together and brown nicely.

c) Once cooked, transfer the **quesadillas** to a plate and cover with foil to keep warm.



## Dress the Salad

a) Meanwhile, halve the **tomatoes**.

b) In a large bowl, mix together the **balsamic vinegar** and **olive oil for the dressing** (see pantry for amount).

c) Season with **salt** and **pepper**, then add the **tomato chunks**. Toss gently and set aside.



## Finish and Serve

a) When the **quesadillas** are ready, share between your plates.

b) Add the **rocket** to the bowl of **dressing** and toss together with the **tomatoes**.

c) Serve your **cheesy chipotle quesadillas** with the **rocket salad** and a dollop of **soured cream**.

## Enjoy!