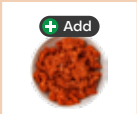




# Refried Bean and Plant-Based Mozzarella Quesadillas

## with Veggies and Tortilla Chip Crunch

Veggie 35 Minutes



+ Add

Chorizo Sausage  
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Flour Tortillas  
6 | 12



Tortilla Chips  
85 g | 170 g



Plant-Based Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Kidney Beans  
1 | 2



Sweet Bell Pepper  
1 | 2



Yellow Onion  
1 | 2



Enchilada Spice Blend  
2 tbsp | 4 tbsp



Lime  
1 | 1



Tomato Salsa  
½ cup | 1 cup



Guacamole  
3 tbsp | 6 tbsp

**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.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels, potato masher, small bowl, zester

1



### Toast tortilla chips

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

+ Add | Chorizo Sausage

- Arrange **tortilla chips** in a single layer on an unlined baking sheet. Sprinkle **1 tsp** (2 tsp) **Enchilada Spice Blend** over top.
- Toast in the **middle** of the oven until warmed through, 1-2 min. (**TIP:** Keep a close eye on chips so that they don't burn!)
- Set aside to cool slightly.

4



### Assemble quesadillas

- Arrange **flour tortillas** on a clean work surface.
- Divide **bean mixture** between **flour tortillas**, then spread in an even layer towards edge of **each tortilla**.
- Arrange **some toasted tortilla chips** on one half of **each flour tortilla**. (**TIP:** about 4 chips will fit in each tortilla.)
- Fold the other side of **each flour tortilla** over **toasted tortilla chips**, then press firmly adhere.

2



### Prep and cook veggies

- Peel, halve then cut **onion** into ½-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Combine **guacamole**, **half the lime zest** and **half the lime juice** in a small bowl.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions** and **peppers**. Cook, stirring often, until tender, 3-4 min.
- Transfer **veggies** to a large bowl.

5



### Cook quesadillas

- Reheat the same pan (from step 3) over medium-high.
- When hot, add **half of the quesadillas**. Cook until golden, 1-3 min per side. Transfer to a clean cutting board.
- Reduce heat to medium-low, then repeat with **remaining quesadillas**.

3



### Cook veggies and beans

+ Add | Chorizo Sausage

- Reduce heat to medium, then add **beans**, including their **liquid**, and **remaining Enchilada Spice Blend**. Stir to combine and bring to a simmer.
- Cook, mashing **beans** with a potato masher, until **mixture** thickens and most of the water is absorbed, 4-5 min.
- Remove from heat. Transfer **bean mixture**, **cheese** and **remaining lime zest** and **juice** to the large bowl with **veggies**. Stir to combine.
- Carefully rinse and wipe the same pan clean.

6



### Finish and serve

- Cut **quesadillas** into wedges.
- Divide **quesadillas** between plates.
- Serve **salsa** and **guacamole** alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.
- Serve **any remaining tortilla chips** alongside.

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 1 | Toast tortilla chips and cook chorizo

+ Add | Chorizo Sausage

If you've opted to add **chorizo**, heat a large non-stick pan over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **chorizo** and stirring often until **chorizo** is cooked through.\*\* Transfer to a bowl and wipe out pan (use the same pan to cook veggies in step 2).

### 3 | Cook veggies and beans

+ Add | Chorizo Sausage

Add **chorizo** to **veggies** along with **bean mixture**. Continue with the rest of the recipe as written.