



'Chopped Cheese' Quesadillas

with Potato Wedges and Honey-Garlic Dijonnaise

Family Friendly

30-40 Minutes



Ground Beef



Flour Tortillas



Russet Potato



Cheddar Cheese, shredded



Roma Tomato



Garlic, cloves



Mayonnaise



BBQ Seasoning



Whole Grain Mustard



Honey



Beef Broth Concentrate

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

Baking sheet, medium bowl, measuring spoons, small bowl, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Flour Tortillas | 6 | 12 |
| Russet Potato | 460 g | 920 g |
| Cheddar Cheese, shredded | 1 cup | 2 cups |
| Roma Tomato | 80 g | 160 g |
| Garlic, cloves | 2 | 4 |
| Mayonnaise | 4 tbsp | 8 tbsp |
| BBQ Seasoning | 1 tbsp | 2 tbsp |
| Whole Grain Mustard | 1 tbsp | 2 tbsp |
| Honey | 1 tbsp | 2 tbsp |
| Beef Broth Concentrate | 1 | 2 |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook 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.

Contact

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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet.
- Season with **half the BBQ Seasoning, salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Assemble quesadillas

- Add **tomatoes to meat mixture**, then stir to combine.
- Arrange **tortillas** on a clean surface.
- Spread **1 tsp sauce** over one side of **each tortilla**. Spread **meat mixture** evenly over **sauce**.
- Sprinkle **cheese** over top of **meat mixture**.
- Fold **tortillas** in half to enclose **filling**.



Prep and make Dijonnaise

- Peel, then mince or grate **garlic**.
- Cut **tomato** into ¼-inch pieces.
- Add **mayo, whole grain mustard, honey and garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt and pepper**, then stir to combine. (**TIP:** This is your sauce!)



Cook quesadillas

- Heat the same pan (from step 3) over medium-high. When hot, add **3 quesadillas** to the dry pan. Cook until golden-brown, 1-2 min per side.
- Reduce heat to medium and repeat with **remaining quesadillas**.



Cook beef

- Heat a large non-stick pan over medium-high heat (high heat for 4 ppl).
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ******
- Add **beef broth concentrate, remaining BBQ Seasoning, remaining garlic and 1 tbsp water** (dbl for 4 ppl).
- Season with **salt and pepper**. Cook, stirring often, until fragrant, 1-2 min.
- Transfer **meat mixture** to a medium bowl and carefully wipe the pan clean.



Finish and serve

- Divide **quesadillas** and **potato wedges** between plates.
- Serve with **any remaining sauce** for dipping.

Dinner Solved!