

'Chopped Cheese' Quesadillas

with Potato Wedges and Honey-Garlic Dijonnaise

Family Friendly

30-40 Minutes













Russet Potato







Garlic, cloves

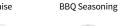
Honey

Roma Tomato





Mayonnaise





Whole Grain Mustard





Concentrate

Beef Broth

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: 1/4 tsp
- Medium: 1/2 tsp
- Extra: 1 tsp

Bust out

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

Ingredients

migr careries		
	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

Call us | (855) 272-7002 HelloFresh.ca





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 goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



Prep and make Dijonnaise

- Peel, then mince or grate garlic.
- Cut **tomato** into 1/4-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 beef

- Heat a large non-stick pan over mediumhigh 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.



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.



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.



Finish and serve

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

Dinner Solved!