



HALL OF FAME GARDEN QUESADILLAS with Pico de Gallo and Chipotle Mayo



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 620**



Red Onion



Zucchini



Cilantro



Lime



Chipotle Powder



Mozzarella Cheese
(Contains: Milk)



Bell Pepper*



Dried Oregano



Roma Tomato



Mayonnaise
(Contains: Eggs)



Flour Tortillas
(Contains: Wheat)



Arugula

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Make sure to cut your veggies on the small side so that they'll fit neatly into the quesadillas—you don't want all that deliciousness to fall out.

BUST OUT

- 2 Small bowls
- 2 Baking sheets
- Large bowl
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 1
• Bell Pepper	1 2
• Zucchini	1 2
• Dried Oregano	1 tsp 2 tsp
• Cilantro	¼ oz ¼ oz
• Roma Tomato	1 2
• Lime	1 1
• Mayonnaise	1 oz 1 oz
• Chipotle Powder 	1 tsp 1 tsp
• Flour Tortillas	4 8
• Mozzarella Cheese	1 Cup 2 Cups
• Arugula	2 oz 4 oz

HELLO WINE



PAIR WITH

Querencia Mendoza Malbec-Bonarda Blend, 2017

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Halve, peel, and thinly slice **onion**. Finely chop a few slices until you have 2 TBSP; set this aside in a small bowl. Core and seed **bell pepper**, then thinly slice. Halve **zucchini** lengthwise, then slice into thin half-moons.



4 MAKE CHIPOTLE MAYO

In another small bowl, combine **mayonnaise** and **chipotle powder** (to taste—start with a pinch and go up from there).



2 ROAST VEGGIES

Toss **zucchini**, **sliced onion**, **bell pepper**, **oregano**, and a drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven until softened and lightly browned, 12-15 minutes.



5 MAKE QUESADILLAS

Once **veggies** are done, remove from oven. Increase oven temperature to 450 degrees. Brush one side of **4 tortillas** (we sent more) with a drizzle of **olive oil** each. Place 2 of the tortillas on another baking sheet, oiled-side down. Spread a little **chipotle mayo** on each. Top with **mozzarella** and a few veggies (save some veggies for salad). Cover with remaining tortillas, oiled-side up.



3 MAKE PICO DE GALLO

Finely chop **cilantro**. Core, seed, and dice **tomato**. Halve **lime**. Add tomato, cilantro, and a squeeze of lime to bowl with **chopped onion** and toss to combine. Season with **salt** and **pepper**.



6 TOSS SALAD AND SERVE

Bake **quesadillas** in oven until cheese melts and tortillas crisp, 6-10 minutes, flipping halfway through. Toss remaining **veggies**, **arugula**, a squeeze of **lime**, and a drizzle of **olive oil** in a large bowl. Season with **salt** and **pepper**. Cut quesadillas into wedges. Serve with **pico de gallo** and **salad** on the side.

SUPERB!

Marvel at the perfect ratio of cheese to veggies.

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