

Easy Chorizo & Bean Quesadillas with Cheddar & Cucumber-Coriander Salsa







Mild Chorizo



Mild Chipotle

Red Kidney Beans

Tex-Mex Spice Blend



Soffritto Mix





Shredded Cheddar

Cheese

Cucumber





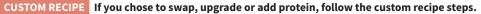
Coriander

Recipe Update Unfortunately, this week's cannellini beans were in short supply, so we've replaced them with red kidney beans. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 15-25 mins Ready in: 30-40 mins

You know it's going to be a good day when these bad boys are on the menu. With hidden, tasty chorizo and beautiful kidney beans, these tortilla pockets will be bursting with flavour in every bite. Don't forget the cucumber-coriander salsa to pack on top!

Pantry items Olive Oil, White Wine Vinegar



Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet (250g)	2 packets (500g)
red kidney beans	1 packet	2 packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
mild chipotle sauce	1 packet	2 packets
soffritto mix	1 medium bag	1 large bag
water*	⅓ cup	⅔ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 large packet	2 large packets
cucumber	1	2
coriander	1 bag	1 bag
white wine vinegar*	drizzle	drizzle
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3636kJ (869Cal)	736kJ (176Cal)
Protein (g)	44.8g	9.1g
Fat, total (g)	48.6g	9.8g
- saturated (g)	20.5g	4.1g
Carbohydrate (g)	56.5g	11.4g
- sugars (g)	12.4g	2.5g
Sodium (mg)	2937mg	594mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3156kJ (754Cal)	639kJ (153Cal)
Protein (g)	49.4g	10g
Fat, total (g)	34.6g	7g
- saturated (g)	15.9g	3.2g
Carbohydrate (g)	54.6g	11g
- sugars (g)	10.5g	2.1g
Sodium (mg)	1623mg	328mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help! Scan here if you have any questions or concerns 2023 | CW28





Get prepped & cook the filling

- Preheat oven to 220°C/200°C fan-forced. Cut mild chorizo into thin half-moons. Drain and rinse red kidney beans.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook chorizo, stirring, until golden, 3-4 minutes.
- Add Tex-Mex spice blend and cook until fragrant, 1 minute. Add beans, mild chipotle sauce, soffritto mix and the water and cook, stirring, until softened and starting to break down, 3-4 minutes. Season to taste.

Custom Recipe: If you've swapped to beef mince, in a large frying pan, heat a drizzle of olive oil over high heat. Cook beef mince, breaking up with a spoon, until just browned, 3-4 minutes. Drain oil from pan before adding the Tex-Mex spice blend for best results.



Make the quesadillas

- Arrange mini flour tortillas over a lined oven tray (if your tray is getting crowded, spread across two trays).
- Spoon chorizo filling onto one half of each tortilla, then top with shredded Cheddar cheese.
- Fold the empty half of each tortilla over to enclose the filling and press down gently with a spatula. Brush (or spray) with olive oil. Season with salt and **pepper**.
- Bake **guesadillas** until cheese is melted and tortillas are golden, 8-12 minutes. Spoon any overflowing filling and cheese back into the quesadillas.





Make the salsa

- Meanwhile, roughly chop **cucumber** and **coriander**.
- In a small bowl, combine cucumber, coriander and a drizzle of the white wine vinegar and olive oil. Season to taste.

Serve up

- Divide chorizo and bean quesadillas between plates.
- Top with cucumber-coriander salsa to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate