

Mexican Black Bean & Veggie Quesadillas

with Smashed Avo & Tomato Salsa

Grab your meal kit with this number

9



Black Beans



Sweetcorn



Brown Onion



Mexican Fiesta Spice Blend



Enchilada Sauce



Baby Spinach Leaves



Mini Flour Tortillas



Cheddar Cheese



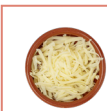
Avocado



Tomato



Coriander



Cheddar Cheese



Beef Mince

Prep in: 20-30 mins
Ready in: 25-35 mins

 Protein Rich

Stress less about dinnertime thanks to this dish with maximum flavour and minimal effort. Make an easy black bean filling for the quesadillas flavoured with our tasty spice blend, that works perfectly with a simple smashed avo topping.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

	2 People	4 People
olive oil*	refer to method	refer to method
black beans	1 packet	2 packets
sweetcorn	1 medium tin	1 large tin
brown onion	1	2
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
water*	2tbs	¼ cup
enchilada sauce	1 packet	2 packets
baby spinach leaves	1 small packet	1 medium packet
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
avocado	1	2
tomato	1	2
coriander	1 packet	1 packet
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3643kJ (871cal)	284kJ (68cal)
Protein (g)	32.6g	2.5g
Fat, total (g)	40.3g	3.1g
- saturated (g)	14.5g	1.1g
Carbohydrate (g)	84.9g	6.6g
- sugars (g)	17.1g	1.3g
Sodium (mg)	1424mg	110.8mg
Dietary Fibre (g)	24.4g	1.9g

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.

1



Get prepped & cook the filling

- Preheat oven to **220°C/200°C fan-forced**.
- Drain and rinse **black beans**.
- Drain **sweetcorn**.
- Finely chop **brown onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **black beans, onion** and **corn**, stirring, until tender, **2-3 minutes**. Lightly mash **black bean mixture** with a potato masher or fork.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. Add **Mexican Fiesta spice blend** and cook until fragrant, **1 minute**.
- Stir in the **water, enchilada sauce** and **baby spinach leaves**, until wilted and combined, **1-2 minutes**.

3



Make the tomato salsa

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop.
- Roughly chop **tomato** and **coriander**.
- In a medium bowl, combine **avocado, tomato, coriander** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

2



Bake the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray. Divide **bean mixture** among **tortillas**, spooning it onto one half of each **tortilla**, then top with **Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling and press down with spatula. Brush or spray **tortillas** with a drizzle of **olive oil** and season with **salt** and **pepper**.
- Bake **quesadillas** until cheese has melted and tortillas are golden, **8-10 minutes**. Spoon any overflowing filling and cheese back into the quesadillas.

TIP: Place a sheet of baking paper and a second oven tray on top of the quesadillas if they unfold during cooking.

4



Serve up

- Divide Mexican black bean and veggie quesadillas between plates.
- Top with smashed avo and tomato salsa to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW47



CUSTOM OPTIONS

+ **DOUBLE CHEDDAR CHEESE**
Follow method above.

+ **ADD BEEF MINCE**
Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

