

# Cheesy Chorizo & Bean Quesadillas

with Herby Tomato Salsa

Grab your Meal Kit with this symbol



Mild Chorizo



Carrot



Butter Beans



Tomato Paste



Mixed Leaves



Mini Flour Tortillas



Shredded Cheddar Cheese



Cherry/Snacking Tomatoes



Herbs

 Hands-on: **15-25 mins**  
Ready in: **30-40 mins**

In these crowd-pleasing quesadillas, chopped chorizo adds a rich and meaty depth of flavour to the tomatoey butter bean filling. The kids will have fun filling and folding the tortillas, too.

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## 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
mild chorizo	1 packet (250g)	2 packets (500g)
carrot	1	2
butter beans	½ tin	1 tin
tomato paste	1 packet	2 packets
water*	½ cup	¾ cup
mixed leaves	1 small bag	1 medium bag
mini flour tortillas	6	12
shredded Cheddar cheese	2 medium packets	2 large packets
cherry/snacking tomatoes	1 punnet	2 punnets
herbs	1 bag	1 bag
white wine vinegar*	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3859kJ (922Cal)	710kJ (170Cal)
Protein (g)	51.2g	9.4g
Fat, total (g)	50.6g	9.3g
- saturated (g)	22.3g	4.1g
Carbohydrate (g)	58.8g	10.8g
- sugars (g)	12g	2.2g
Sodium (mg)	2486mg	458mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped & cook the filling

- Preheat oven to **220°C/200°C fan-forced**. Finely chop **mild chorizo**. Grate the **carrot**. Drain and rinse **butter beans** (see ingredients).
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chorizo**, tossing, until golden, **3-4 minutes**.
- Add **tomato paste** and cook until fragrant, **1 minute**. Add **beans** and **carrot** and cook until softened and starting to break down, **3-4 minutes**. Add the **water** and **mixed leaves** and cook until wilted, **1 minute**. Season to taste.



## Bake the quesadillas & make the salsa

- Bake **quesadillas** until cheese is melted and tortillas are golden, **8-12 minutes**. Spoon any overflowing filling and cheese back into the quesadillas.
- Meanwhile, halve the **cherry tomatoes**. Roughly chop **herbs**.
- In a small bowl, combine **cherry tomatoes**, **herbs** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

**Little cooks:** Lend a hand by combining the ingredients for the salsa.



## Assemble the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray (if your tray is getting crowded, divide between two trays).
- Spoon **chorizo filling** onto one half of each **tortilla**, then top with **shredded Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling, then press down gently with a spatula. Brush (or spray) with **olive oil**. Season with **salt** and **pepper**.

**Little cooks:** Help build quesadillas. Be careful, the filling is hot!



## Serve up

- Divide cheesy chorizo and bean quesadillas between plates.
- Top with herby tomato salsa to serve.

**Little cooks:** Add the finishing touch by topping the quesadillas with the salsa.

## Enjoy!