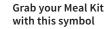
Easy Chorizo & Bean Quesadillas with Cheddar & Tomato-Coriander Salsa









Mild Chorizo





Tex-Mex Spice



Blend







Mini Flour Tortillas



Shredded Cheddar



Cheese



Coriander



Tomato

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 tomato-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

9				
	2 People	4 People		
olive oil*	refer to method	refer to method		
mild chorizo	1 packet (250g)	2 packets (500g)		
red kidney beans	½ packet	1 packet		
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		
tomato	1	2		
coriander	1 bag	1 bag		
white wine vinegar*	drizzle	drizzle		
beef mince**	1 small packet	1 medium packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3690kJ (882Cal)	786kJ (188Cal)
Protein (g)	48g	10.2g
Fat, total (g)	47.5g	10.1g
- saturated (g)	19.6g	4.2g
Carbohydrate (g)	58.4g	12.4g
- sugars (g)	12.2g	2.6g
Sodium (mg)	2997mg	639mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3198kJ (764Cal)	682kJ (163Cal)
Protein (g)	49.8g	10.6g
Fat, total (g)	34.8g	7.4g
- saturated (g)	15.8g	3.4g
Carbohydrate (g)	56g	11.9g
- sugars (g)	9.8g	2.1g
Sodium (mg)	1647mg	351mg

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.



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 (see ingredients).
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook chorizo 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 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. For best results, drain oil from pan before adding the Tex-Mex spice blend.



Make the salsa

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



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 quesadillas until cheese is melted and tortillas are golden,
 8-12 minutes. Spoon any overflowing filling and cheese back into the quesadillas.



Serve up

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

