

Gourmet Gophers

Birthday Cupcake Frosting

Submitted by Althea Kuzniewski

Ingredients

Servings: 3

- ¼ cup unsalted butter, softened
- 1 ¼ cup powdered sugar
- Splash of vanilla extract
- 1–2 tablespoons heavy cream or whole milk



Instructions

1. Beat the softened butter with an electric mixer or fork vigorously until soft and creamy. Keep beating as you add the powdered sugar.
2. Once combined, add the vanilla. Then, beat in the heavy cream or milk until desired consistency is reached.
3. Use a piper or a ziplock bag with a hole cut out to pipe the frosting onto your cupcake. Add desired decorations such as sprinkles or chocolate chips!

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Vegetarian Quesadillas with Salsa and Guac

Submitted by Althea Kuzniewski

Ingredients

1 poblano pepper, diced
1 lime, quartered
½ cup Mexican shredded cheese
1 red onion, thinly sliced (set aside
2 tablespoons of finely minced onion)
4 tablespoons sour cream
½ cup pepper jack cheese
2 roma tomatoes, diced



Photo and recipe by HelloFresh

1 tablespoon southwest spice blend
Handful of cilantro, roughly chopped
2 flour tortillas
Olive oil, salt, pepper, and guacamole for serving

Instructions

1. Pico de gallo: in a small bowl, add minced onion, half the tomatoes, half the cilantro, and juice from half the lime. Season with salt and pepper.
2. Crema: in a separate small bowl, combine half the sour cream and a quarter of the spice blend, and season with salt and pepper.
3. In a large pan, heat a drizzle of olive oil over medium-high heat. Add poblano, sliced onion, and a pinch of salt. Cook and stir occasionally until tender, about 8 minutes. Then, stir in the rest of the tomatoes and spice blend, as well as 2 tablespoons water, stirring until mixture is thick and saucy. Remove from heat, stir in remaining cilantro and sour cream, and season with salt and pepper.
4. Sprinkle half of each tortilla with mexican cheese, top with veggie filling, and sprinkle pepper jack cheese, then fold tortillas in half.
5. Clean pan previously used for veggies. Reheat to medium-high heat and add a drizzle of olive oil. Add quesadillas until they are golden brown and the cheese has melted.
6. Cut quesadillas in 3 wedges. Add pico and guacamole, and drizzle with crema. Serve with lime on the side!