



Cheesy Garlic-Herb Beef & Pork Quesadillas

with Creamy Pesto Dressing & Corn Salsa

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Sweetcorn



Radish



Beef & Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Mini Flour Tortillas



Shredded Cheddar Cheese



Creamy Pesto Dressing



Mild Chorizo

Prep in: **25-35 mins**
Ready in: **40-50 mins**

Dinner tonight is easy breezy and very cheesy! A touch of Cheddar cheese sprinkled over saucy beef and pork mince in a filling that will blow you away, is a must for these quesadillas. Drizzle over a fresh and creamy pesto dressing to finish with a smile.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Brown Sugar, 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

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
sweetcorn	1 tin	1 tin
radish	1	2
beef & pork mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
creamy pesto dressing	1 packet (40g)	1 packet (80g)
mild chorizo**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3644kJ (871Cal)	807kJ (193Cal)
Protein (g)	41.9g	9.3g
Fat, total (g)	50.7g	11.2g
- saturated (g)	22.1g	4.9g
Carbohydrate (g)	58g	12.9g
- sugars (g)	14.8g	3.3g
Sodium (mg)	1986mg	440mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4924kJ (1177Cal)	893kJ (213Cal)
Protein (g)	60g	10.9g
Fat, total (g)	76g	13.8g
- saturated (g)	31.8g	5.8g
Carbohydrate (g)	60g	10.9g
- sugars (g)	14.8g	2.7g
Sodium (mg)	2876mg	522mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/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



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate the **carrot**. Drain the **sweetcorn**. Thinly slice **radish**.

Custom Recipe: If you've added chorizo to your meal, cut chorizo into 1cm chunks.



Bake the quesadillas

- Brush or spray **tortillas** with a drizzle of **olive oil**.
- Bake **quesadillas** until the cheese has melted and tortillas are golden, **10-12 minutes**.
- Spoon any overflowing **filling** 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.



Make the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef & pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **carrot** and cook, stirring, until softened, **3-4 minutes**.
- Add **garlic & herb seasoning** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Add **beef-style stock powder**, the **water**, **butter** and **brown sugar**. Simmer, stirring, until slightly thickened, **2-3 minutes**.

Custom Recipe: Before cooking beef, heat the pan as above and cook chorizo, until browned, 4-5 minutes. Continue with step.



Make the salsa

- Meanwhile, wipe out the frying pan, then return to high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**.
- Transfer **charred corn** to a medium bowl, then add **radish** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

Little cooks: Take the lead by combining the ingredients for the salsa!



Assemble the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray. Divide **filling** between **tortillas**, spooning it 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 with a spatula.

Little cooks: Kids can help fill and fold the quesadillas!



Serve up

- Divide cheesy garlic-herb beef and pork quesadillas between plates.
- Top with corn salsa and serve with **creamy pesto dressing**. Enjoy!

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