

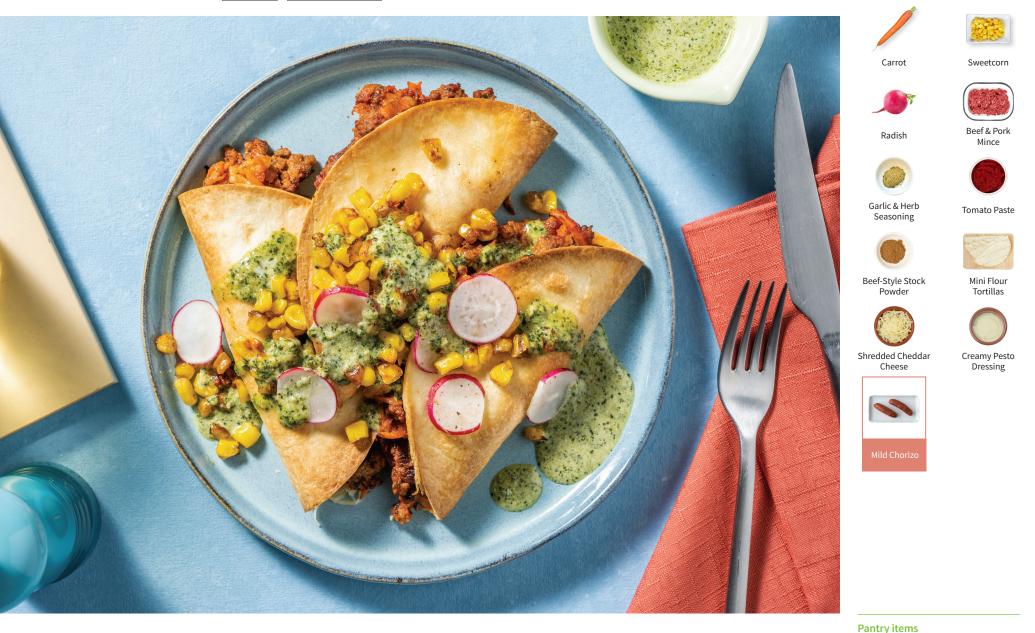
Cheesy Garlic-Herb Beef & Pork Quesadillas

Grab your Meal Kit with this symbol



with Creamy Pesto Dressing & Corn Salsa

NEW **KID FRIENDLY**



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.

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

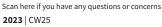
Avg Qty	Per Serving	Per 100g
Energy (kJ)	4924kJ (1177Cal)	893kJ (213Cal)
Protein (g)	60g	10.9g
Fat, total (g)	76g	13.8g
- saturated (g)	31.8g	5.8g
Carbohydrate (g)	60g	10.9g
- sugars (g)	14.8g	2.7g
Sodium (mg)	2876mg	522mg

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!





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.



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.



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!



Bake the quesadillas

- Brush or spray tortillas with a drizzle of olive oil.
 - Bake **guesadillas** 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 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!

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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