



Tex-Mex Pulled Pork Quesadillas

with Cheddar Cheese & Yoghurt

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Celery



Carrot



Sweetcorn



Pulled Pork



Tex-Mex Spice Blend



Tomato Paste



Mild Chipotle Sauce



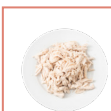
Mini Flour Tortillas



Shredded Cheddar Cheese



Greek-Style Yoghurt



Pulled Chicken

Prep in: 25-35 mins
Ready in: 30-40 mins

Pulled pork is on the menu! It's succulent, super-tasty and works a treat in these easy and delicious quesadillas. With the slow cooking already done, the pork just needs to be heated and it's ready to enjoy. Here, we've stirred it through a Mexican-style sauce to make a mouth-watering filling that's ready to be spread over tortillas and baked.

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

Pantry items

Olive Oil, Brown Sugar

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
celery	1 stalk	2 stalks
carrot	1	2
sweetcorn	1 tin	1 tin
water*	½ cup	1 cup
brown sugar*	1 tsp	2 tsp
pulled pork	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
mild chipotle sauce	1 packet (40g)	2 packets (80g)
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
Greek-style yoghurt	1 medium packet	1 large packet
pulled chicken**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3089kJ (738Cal)	632kJ (151Cal)
Protein (g)	34.4g	7g
Fat, total (g)	39.3g	8g
- saturated (g)	17.7g	3.6g
Carbohydrate (g)	64.1g	13.1g
- sugars (g)	17.3g	3.5g
Sodium (mg)	2327mg	476mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2780kJ (664Cal)	568kJ (136Cal)
Protein (g)	40.4g	8.3g
Fat, total (g)	27g	5.5g
- saturated (g)	11.5g	2.4g
Carbohydrate (g)	63.8g	13g
- sugars (g)	17.3g	3.5g
Sodium (mg)	1749mg	358mg

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

2023 | CW35



Get prepped

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

Little cooks: Under adult supervision, older kids can help grate the carrot.



Assemble the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray.
- Divide the **pork mixture** between **tortillas**, spooning it over 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.

Little cooks: Take charge of assembling the quesadillas!



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **celery**, **carrot** and **sweetcorn**, stirring, until softened, **5 minutes**.



Bake the quesadillas

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



Cook the pork filling

- Add the **water** and **brown sugar**, then stir to combine. Cook until heated through, **1 minute**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Add **pulled pork**, **Tex-Mex spice blend**, **tomato paste** and **mild chipotle sauce** and cook until fragrant, **2 minutes**.

Custom Recipe: If you've swapped to pulled chicken, add chicken with the spice blend and sauce, breaking up chicken with a spoon, until browned, 2-3 minutes.



Serve up

- Cut Tex-Mex pulled pork quesadillas into wedges and divide between plates.
- Serve with **Greek-style yoghurt**. Enjoy!

TIP: You can serve the quesadillas whole if you prefer!

Rate your recipe

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