



American BBQ Pulled Pork Quesadillas

with Charred Corn Salsa & Garlic Aioli

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Carrot



Baby Spinach Leaves



Sweetcorn



All-American Spice Blend



Pulled Pork



BBQ Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Garlic Aioli

Prep in: 15-25 mins
Ready in: 30-40 mins

It's the classic quesadillas again except we're spicing things up with our fan favourite All-American spice to coat the rich pulled pork. Make it a little cheesy and add a golden corn salsa to tie it all together.

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

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
carrot	1	2
baby spinach leaves	1 small bag	1 medium bag
sweetcorn	1 tin	1 tin
All-American spice blend	1 sachet	1 sachet
pulled pork	1 packet	1 packet
BBQ sauce	1 medium packet	1 large packet
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3079kJ (736Cal)	764kJ (183Cal)
Protein (g)	30.9g	7.7g
Fat, total (g)	41.5g	10.3g
- saturated (g)	16.6g	4.1g
Carbohydrate (g)	59.9g	14.9g
- sugars (g)	17.4g	4.3g
Sodium (mg)	2530mg	628mg

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

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1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic**. Grate the **carrot**. Roughly chop **baby spinach leaves**. Drain the **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl and set aside.

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

Little cooks: Older kids can help grate the carrot.

3



Bake the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray. Divide **pork mixture** among **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 filling and press down with a spatula. 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 quesadillas.

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

2



Make the filling

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **carrot**, stirring, until softened, **3-4 minutes**.
- **SPICY!** The spice blend is mild, but use less if you're sensitive to heat. Add **garlic**, **All-American spice blend** and **pulled pork** and cook until fragrant, **2 minutes**.
- Add **BBQ sauce** and the **water**, stirring, until well combined, **1 minute**.

4



Serve up

- Meanwhile, add baby spinach and a drizzle of **white wine vinegar** and olive oil to the bowl with charred corn. Season and stir to combine.
- Divide American BBQ pulled pork quesadillas and charred corn salsa between plates.
- Serve with a dollop of **garlic aioli**. Enjoy!

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

Rate your recipe

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