



Tex-Mex Beef & Bacon Quesadillas

with Zingy Corn Salsa & Yoghurt

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Celery



Herbs



Sweetcorn



Beef Mince



Diced Bacon



Tex-Mex Spice Blend



Tinned Tomatoes



Mini Flour Tortillas



Shredded Cheddar Cheese



Greek-Style Yoghurt



Shredded Cheddar Cheese

Recipe Update

Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

Prep in: 20-30 mins
Ready in: 30-40 mins

The fan-favourite has arrived - the mighty quesadilla. The fragrant beef and bacon filling will entice you to the table, ready to get your hands on these golden goodies. You can add your own fan-fav touch with a corn salsa, zingy and vibrant to help catch everyone's attention.

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

Pantry items

Olive Oil, 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
celery	1 stalk	2 stalks
herbs	½ bag	1 bag
sweetcorn	1 tin	1 tin
beef mince	1 small packet	2 small packets OR 1 large packet
diced bacon	1 packet	1 packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tinned tomatoes	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet
shredded Cheddar cheese**	1 packet (40g)	1 packet (80g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3987kJ (953Cal)	734kJ (175Cal)
Protein (g)	54.7g	10.1g
Fat, total (g)	53.2g	9.8g
- saturated (g)	22.9g	4.2g
Carbohydrate (g)	60.3g	11.1g
- sugars (g)	16.2g	3g
Sodium (mg)	1896mg	349mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4345kJ (1038Cal)	771kJ (184Cal)
Protein (g)	59.4g	10.5g
Fat, total (g)	60.6g	10.8g
- saturated (g)	27.4g	4.9g
Carbohydrate (g)	60.3g	10.7g
- sugars (g)	16.2g	2.9g
Sodium (mg)	2034mg	361mg

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

2024 | CW01



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**. Finely chop **celery**. Roughly chop **herbs**. Drain **sweetcorn**.



Bake the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray. Divide **beef 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 **olive oil** and season.
- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing beef filling and cheese 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.

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

Custom Recipe: If you've doubled your shredded Cheddar cheese, follow the step as above.



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef mince**, **diced bacon**, **carrot** and **celery**, breaking up mince with a spoon, until just browned, **6-7 minutes**.

TIP: For best results, drain the oil from the pan before starting step 3.



Make the corn salsa

- Meanwhile, wipe out frying pan and return to high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a small bowl.
- Add **herbs** and a drizzle of **white wine vinegar** and **olive oil** to the **corn**. Toss to combine and season to taste.

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

Little cooks: Kids can help combine the ingredients for the salsa.



Finish the filling

- Add **Tex-Mex spice blend** and **tinned tomatoes** to the pan and cook, until fragrant, **1 minute**.
- Add the **brown sugar** and **water** and cook, stirring, until slightly thickened, **1-2 minutes**. Season to taste.



Serve up

- Divide Tex-Mex beef and bacon quesadillas between plates.
- Top with zingy corn salsa and **Greek-style yogurt** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

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