



Tex-Mex Beef & Bacon Quesadillas

with Zingy Corn Salsa & Yoghurt

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Celery



Coriander



Sweetcorn



Beef Mince



Diced Bacon



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Greek-Style Yoghurt



Diced Bacon

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 hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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	2
coriander	1 packet	1 packet
sweetcorn	1 medium tin	1 large tin
beef mince	1 medium packet	2 medium packets OR 1 large packet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet
diced bacon**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3918kJ (936Cal)	743kJ (178Cal)
Protein (g)	53.6g	10.2g
Fat, total (g)	50.8g	9.6g
- saturated (g)	21.7g	4.1g
Carbohydrate (g)	58.6g	11.1g
- sugars (g)	18.1g	3.4g
Sodium (mg)	1758mg	333mg
Dietary Fibre (g)	11.3g	2.1g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4503kJ (1076Cal)	780kJ (186Cal)
Protein (g)	61.5g	10.7g
Fat, total (g)	63g	10.9g
- saturated (g)	26.2g	4.5g
Carbohydrate (g)	58.7g	10.2g
- sugars (g)	18.1g	3.1g
Sodium (mg)	2157mg	374mg
Dietary fibre (g)	11.3g	2g

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**. Finely chop **celery**. Roughly chop **coriander**. 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 a drizzle of **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.



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.

Custom Recipe: If you've doubled your diced bacon, cook in batches if necessary.



Char the corn

- Meanwhile, wipe out frying pan and return to high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a small bowl.
- Add **coriander** 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 **tomato paste** 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!

We're here to help!

Scan here if you have any questions or concerns

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