

Sweet Chilli Pulled Pork Quesadillas

with Charred Corn Salsa & Garlic Aioli

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Baby Leaves



Sweetcorn



Carrot



All-American Spice Blend



Pulled Pork



Sweet Chilli Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Garlic Aioli



Pulled Pork

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.

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

Pantry items

Olive Oil, 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 |
| garlic | 2 cloves | 4 cloves |
| baby leaves | 1 small packet | 1 medium packet |
| sweetcorn | 1 medium tin | 1 large tin |
| carrot | 1 | 2 |
| All-American spice blend | 1 medium sachet | 1 large sachet |
| pulled pork | 1 medium packet | 2 medium packets OR 1 large packet |
| sweet chilli sauce | ½ medium packet | 1 medium packet |
| water* | ¼ cup | ½ cup |
| mini flour tortillas | 6 | 12 |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| white wine vinegar* | drizzle | drizzle |
| garlic aioli | 1 medium packet | 1 large packet |
| pulled pork** | 1 medium packet | 2 medium packets OR 1 large packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 3138kJ (750Cal) | 835kJ (200Cal) |
| Protein (g) | 29.3g | 7.8g |
| Fat, total (g) | 44.6g | 11.9g |
| - saturated (g) | 16.8g | 4.5g |
| Carbohydrate (g) | 57.9g | 15.4g |
| - sugars (g) | 15.3g | 4.1g |
| Sodium (mg) | 2299mg | 612mg |
| Dietary Fibre (g) | 10g | 2.7g |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3949kJ (944Cal) | 830kJ (198Cal) |
| Protein (g) | 45.3g | 9.5g |
| Fat, total (g) | 59.6g | 12.5g |
| - saturated (g) | 23.8g | 5g |
| Carbohydrate (g) | 59.9g | 12.6g |
| - sugars (g) | 15.3g | 3.2g |
| Sodium (mg) | 3049mg | 641mg |
| Dietary fibre | 10g | 2.1g |

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 | CW24



1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic**. Roughly chop **baby leaves**. Drain **sweetcorn**. Grate **carrot**.
- 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 out with grating 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 **sweet chilli sauce** (see ingredients) and the **water**, stirring, until well combined, **1 minute**.

Custom Recipe: If you've doubled your pulled pork, cook in batches for best results. Return all pulled pork to the pan before adding sweet chilli sauce and the water as above.

4



Serve up

- Meanwhile, add baby leaves to the bowl of charred corn, along with a drizzle of **white wine vinegar** and olive oil. Season and toss to combine.
- Divide charred corn salsa between plates. Top with sweet chilli pulled pork quesadillas.
- 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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