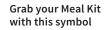


Sweet Chilli Pulled Pork Quesadillas

with Charred Corn Salsa & Garlic Aioli

KID FRIENDLY













Sweetcorn





All-American Spice Blend

Pulled Pork







Sweet Chilli 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 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

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	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*	1/4 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





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.



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!



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.



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

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

