



Tex-Mex Pork Quesadillas

with Cheddar Cheese & Sweetcorn Salsa

KID FRIENDLY

Grab your meal kit with this number

32



Garlic



Baby Leaves



Sweetcorn



Button Mushrooms



Pork Mince



Tex-Mex Spice Blend



Tomato Paste



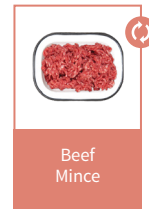
Mini Flour Tortillas



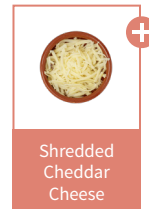
Shredded Cheddar Cheese



Sour Cream



Beef Mince



Shredded Cheddar Cheese

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

Loaded with juicy spiced pork, veggies and melted Cheddar cheese, it's hard to resist these incredibly delicious quesadillas. Plus, it takes just 30 minutes to have this Tex-Mex feast on your dinner table!

Pantry items

Olive Oil, Brown Sugar, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
button mushrooms	1 medium packet	1 large packet
pork mince	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*	⅓ cup	⅔ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
sour cream	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2998kJ (717Cal)	661kJ (158Cal)
Protein (g)	42.4g	9.3g
Fat, total (g)	35.3g	7.8g
- saturated (g)	18.2g	4g
Carbohydrate (g)	51.7g	11.4g
- sugars (g)	13.3g	2.9g
Sodium (mg)	1344mg	296mg
Dietary Fibre (g)	10.7g	2.4g

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 **200°C/180°C fan-forced**.
- Finely chop **garlic**. Roughly chop **baby leaves**. Drain **sweetcorn**. Thinly slice **button mushrooms**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

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

Little cooks: Under adult supervision, older kids can help drain the corn.



Bake the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray. Divide **pork filling** between **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 the filling and press down gently with a spatula. Brush (or spray) the **tortillas** with a drizzle of **olive oil**, then season with **salt** and **pepper**.
- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing filling back into the quesadillas.



Cook the pork

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** until browned and softened, **5 minutes**.
- Increase the heat to high and cook **pork mince**, breaking up with a spoon, until browned, **3-4 minutes**.



Make the salsa

- While the quesadillas are baking, add **baby leaves** to the bowl of **charred corn**, along with a drizzle of **white wine vinegar** and **olive oil**. Season, then stir to combine.

Little cooks: Take the lead and help toss the salsa.



Make the filling

- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Add **garlic** and **Tex-Mex spice blend** to the pan and cook until fragrant, **1 minute**.
- Add **tomato paste**, the **brown sugar** and **water** and cook, stirring, until slightly thickened, **1-2 minutes**. Season to taste.



Serve up

- Divide Tex-Mex pork quesadillas between plates.
- Serve with sweetcorn salsa and **sour cream**. Enjoy!

TIP: Cut the quesadillas into wedges if you prefer!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW25



CUSTOM OPTIONS



SWAP TO BEEF MINCE
Follow method above.



DOUBLE SHREDDED CHEDDAR CHEESE
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

