

# Cheesy Smokey Beef & Pork Quesadillas

with Corn-Radish Salsa & Yoghurt

KID FRIENDLY

Grab your meal kit  
with this number

11



Carrot



Onion



Sweetcorn



Beef & Pork  
Mince



All-American  
Spice Blend



Tomato Paste



Mini Flour  
Tortillas



Shredded Cheddar  
Cheese



Radish



Greek-Style  
Yoghurt



Beef  
Mince



Pork  
Mince

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 blend to coat the rich beef and pork mince. Make it a little cheesy and add a golden corn salsa to tie it all together.

### Pantry items

Olive Oil, Butter, 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
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
onion	½	1
sweetcorn	1 medium tin	1 large tin
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>butter*</b>	20g	40g
<b>water*</b>	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
radish	2	3
<b>white wine vinegar*</b>	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4012kJ (959Cal)	693kJ (166Cal)
Protein (g)	45g	7.8g
Fat, total (g)	56.1g	9.7g
- saturated (g)	23.7g	4.1g
Carbohydrate (g)	66.6g	11.5g
- sugars (g)	21.2g	3.7g
Sodium (mg)	1589mg	274mg
Dietary Fibre (g)	15g	2.6g

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](https://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**. Thinly slice **onion** (see ingredients). Drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl and set aside.

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

**Little cooks:** Older kids can help grate the carrot under adult supervision.



## Bake the quesadillas

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



## Make the filling

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **beef & pork mince, carrot** and **onion**, breaking up mince with a spoon, until just browned, **4-6 minutes**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Reduce heat to low, then add **All-American spice blend** and cook until fragrant, **1 minute**.
- Stir in **tomato paste**, the **butter** and **water** and simmer until slightly thickened, **2-3 minutes**. Season to taste.



## Serve up

- While the quesadillas are baking, thinly slice **radish**.
- Add radish and a drizzle **white wine vinegar** and olive oil to the bowl of charred corn. Season to taste.
- Divide cheesy smoky beef and pork quesadillas between plates.
- Top with corn-radish salsa and serve with **Greek-style yoghurt**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW26



### CUSTOM OPTIONS



**SWAP TO BEEF MINCE**

Follow method above.



**SWAP TO PORK MINCE**

Follow method above.

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

