

American-Style Beef & Pork Quesadillas

with Charred Corn Salsa & Onion Chutney

KID FRIENDLY

Grab your meal kit
with this number

12



Carrot



Baby Leaves



Sweetcorn



Onion



Courgette



Beef & Pork
Mince



All-American
Spice Blend



Onion Chutney



Tomato Paste



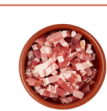
Mini Flour
Tortillas



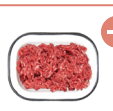
Shredded Cheddar
Cheese



Mayonnaise



Diced
Bacon



Beef & Pork
Mince

Prep in: 20-30 mins
Ready in: 25-35 mins

It's the classic quesadillas again except we're spicing things up with our fan favourite All-American spice 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, 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
carrot	1	2
baby leaves	1 small packet	1 medium packet
sweetcorn	1 medium tin	1 large tin
onion	½	1
courgette	1	2
beef & pork mince	1 medium packet	2 medium packets or 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
onion chutney	1 medium packet	1 large packet
tomato paste	1 packet	2 packets
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3578kJ (855cal)	287kJ (69cal)
Protein (g)	42.1g	3.4g
Fat, total (g)	44.7g	3.6g
- saturated (g)	17.3g	1.4g
Carbohydrate (g)	68.7g	5.5g
- sugars (g)	19.5g	1.6g
Sodium (mg)	1571mg	125.9mg
Dietary Fibre (g)	14.7g	1.2g

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW34



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**. Roughly chop **baby leaves**. Drain **sweetcorn**. Thinly slice **onion** (see ingredients). Slice **courgette** into half-moons.
- 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.



Assemble 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 empty half of each **tortilla** over to enclose the filling and press down with a spatula. Brush or spray 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 the quesadillas.



Make the filling

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **beef & pork mince, carrot, onion** and **courgette**, breaking up mince with a spoon, until just browned, **4-5 minutes**.
- Add **All-American spice blend, onion chutney** and **tomato paste**. Cook, stirring, until fragrant, **1 minute**.
- Add a splash of **water** and cook, stirring, until combined, **1-2 minutes**.



Serve up

- Meanwhile, add baby leaves and a drizzle of **white wine vinegar** and olive oil to the bowl with charred corn. Toss to combine, then season to taste.
- Divide American-style beef and pork quesadillas between plates. Top with charred corn salsa.
- Serve with **mayonnaise**. Enjoy!

CUSTOM OPTIONS



ADD DICED BACON

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



DOUBLE BEEF & 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.

