



Cheesy Tex-Mex Beef Quesadillas

with Slaw & Sour Cream

Grab your meal kit with this number

1



Carrot



Celery



Garlic



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Shredded Cabbage Mix



Sour Cream



Pork Mince



Beef Mince

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

Oops, we've done it again – pulled out all the stops to create a weekday favourite filled with exciting flavours we know you love! Dinner tonight is easy, breezy and very cheesy, with a tender beef filling seasoned in our fan-favourite Tex-Mex spice blend.

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
carrot	1	2
celery	1 stalk	2 stalks
garlic	2 cloves	4 cloves
beef 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*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
shredded cabbage mix	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
sour cream	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3188kJ (762cal)	334kJ (80cal)
Protein (g)	44.8g	4.7g
Fat, total (g)	38.1g	4g
- saturated (g)	20.8g	2.2g
Carbohydrate (g)	52.3g	5.5g
- sugars (g)	14.1g	1.5g
Sodium (mg)	1187mg	124.3mg
Dietary Fibre (g)	10.9g	1.1g

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 | CW39



Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Grate **carrot**. Finely chop **celery** and **garlic**.
- Heat a large frying pan over high heat. Cook **beef mince** (no need for oil!), breaking up with a spoon, until browned, **3-4 minutes**.



Bake the quesadillas

- Meanwhile, arrange **mini flour tortillas** on a lined oven tray. Divide the **beef 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**.

TIP: You can place a sheet of baking paper and a second oven tray on top of the quesadillas if they begin to unfold during cooking.

CUSTOM
OPTIONS



SWAP TO PORK MINCE
Follow method above.



DOUBLE BEEF MINCE
Follow method above.



Make the filling

- Add **celery** and **carrot** and cook, stirring, until softened, **4-5 minutes**.
- Add **garlic**, **Tex-Mex spice blend** and **tomato paste** to the pan, then cook until fragrant, **1-2 minutes**.
- Add the **brown sugar** and **water** and cook, stirring, until slightly thickened, **1-2 minutes**. Season to taste.



Serve up

- While the quesadillas are cooking, combine **shredded cabbage mix** and a drizzle of **white wine vinegar** and olive oil in a medium bowl. Season to taste.
- Divide cheesy Tex-Mex beef quesadillas between plates.
- Serve with slaw and **sour cream**. Enjoy!

TIP: Cut the quesadillas into wedges if you prefer!

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

