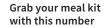


Cheesy Tex-Mex Beef Quesadillas with Slaw & Sour Cream















Beef Mince



Tex-Mex Spice



Blend

Tomato Paste



Mini Flour



Tortillas

Shredded Cheddar Cheese



Shredded Cabbage









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

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

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	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*	1/4 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.



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 quesedillas

- 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.



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!

