



Tex-Mex Beef & Bacon Quesadillas

with Zingy Corn Salsa & Yoghurt

KID FRIENDLY

Grab your meal kit with this number

3



Recipe Update

Due to local availability, we've replaced some of your ingredients. They may be a little different to what's pictured, but just as delicious!



Onion



Coriander



Sweetcorn



Beef Mince



Diced Bacon



Tex-Mex Spice Blend



Tomato Paste



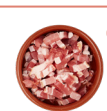
Mini Flour Tortillas



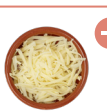
Shredded Cheddar Cheese



Greek-Style Yoghurt



Diced Bacon



Shredded Cheddar Cheese

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

The fan-favourite has arrived - the mighty quesadilla. The fragrant beef and bacon filling will entice you to the table, ready to get your hands on these golden goodies. You can add your own fan-fav touch with a corn salsa, zingy and vibrant to help catch everyone's attention.

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
onion	1	2
coriander	1 packet	1 packet
sweetcorn	1 medium tin	2 medium tins
beef mince	1 medium packet	2 medium packets OR 1 large packet
diced bacon	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
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3117kJ (744Cal)	514kJ (122Cal)
Protein (g)	38.6g	6.4g
Fat, total (g)	38.5g	6.3g
- saturated (g)	21.2g	3.5g
Carbohydrate (g)	52.3g	8.6g
- sugars (g)	11g	1.8g
Sodium (mg)	1217mg	200mg
Dietary Fibre (g)	10.1g	1.7g

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.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **onion**.
- Roughly chop **coriander**.
- Drain **sweetcorn**.

4



Bake the quesadillas

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

TIP: Place a sheet of baking paper and a second oven tray on top of the quesadillas if they unfold during cooking.

2



Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **beef mince**, **diced bacon** and **onion**, breaking up **mince** with a spoon, until just browned, **6-7 minutes**.

TIP: For best results, drain the oil from the pan before starting step 3.

5



Char the corn

- Meanwhile, wipe out frying pan and return to high heat.
- Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a small bowl.
- Add **coriander** and a drizzle of **white wine vinegar** and **olive oil** to the **corn**. Toss to combine and season to taste.

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

3



Finish the filling

- Add **Tex-Mex spice blend** and **tomato paste** to the pan and cook, until fragrant, **1 minute**.
- Add the **brown sugar** and **water** and cook, stirring, until slightly thickened, **1-2 minutes**. Season to taste.

6



Serve up

- Divide Tex-Mex beef and bacon quesadillas between plates.
- Top with zingy corn salsa and **Greek-style yogurt** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



CUSTOM OPTIONS



DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



DOUBLE 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.

