

Cheesy Mexican Pork Quesadillas

with Cucumber-Radish Salsa, Sour Cream & Coriander

FEEL-GOOD TAKEAWAY

Grab your meal kit with this number

32



Carrot



Pork Mince



Mexican Fiesta Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Cucumber



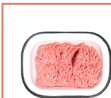
Radish



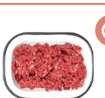
Coriander



Sour Cream



Pork Mince



Beef Mince

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

Get ready for a flavour fiesta - it's Mexican night! Quesadillas are just like tacos, but cheesier and crispier. If that wasn't a convincing enough reason to give these a go, this recipe also packs them with savoury pork mince, and adds fresh flavour with a cucumber salsa. They'll have your tastebuds dancing all night long!

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
pork mince	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend 🌶️	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	¼ cup	½ cup
brown sugar*	1 tsp	2 tsp
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
cucumber	1 (medium)	1 (large)
radish	1	2
white wine vinegar*	drizzle	drizzle
coriander	1 packet	1 packet
sour cream	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3140kJ (750Cal)	659kJ (157Cal)
Protein (g)	40.6g	8.5g
Fat, total (g)	38.8g	8.1g
- saturated (g)	18.6g	3.9g
Carbohydrate (g)	56.9g	11.9g
- sugars (g)	16.6g	3.5g
Sodium (mg)	1361mg	285mg
Dietary Fibre (g)	11.5g	2.4g

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://www.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

2025 | CW01



Start the filling

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **carrot** and **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.



Bake the quesadillas

- Brush or spray **tortillas** 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 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.



Finish the filling

- **SPICY!** The spice blend is hot, use less if you're sensitive to heat. Add **Mexican Fiesta spice blend** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Add the **water** and **brown sugar**, then stir to combine. Cook until heated through, **1 minute**.



Make the salsa

- Meanwhile, finely chop **cucumber** and **radish**.
- In a medium bowl, combine **cucumber**, **radish** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



Assemble the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray.
- Divide **pork mixture** between **tortillas**, spooning it over one half of each tortilla, then top with **shredded Cheddar cheese**.
- Fold the empty half of each **tortilla** over to enclose and press down gently with a spatula.



Finish & serve

- Divide cheesy Mexican pork quesadillas between plates.
- Top with cucumber-radish salsa and tear over **coriander**.
- Serve with a dollop of **sour cream**. Enjoy!

CUSTOM OPTIONS



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.



SWAP TO BEEF MINCE

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

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

