



Chipotle & BBQ Pulled Pork Quesadillas

with Charred Corn Salsa & Garlic Aioli

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Cucumber



Carrot



Sweetcorn



Pulled Pork



Mild Chipotle Sauce



BBQ Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Garlic Aioli



Beef Mince

Recipe Update

Unfortunately, this week's tomato was in short supply, so we've replaced it with cucumber. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

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

Pulled pork is one of those ingredients that gets everyone excited for dinner. You know something tasty is being served when it's cooked with a chipotle and BBQ sauce. Jump up and down with joy when those tortillas are filled with the pulled pork because there's only one thing that it could mean - it's quesadillas for dinner!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food

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
garlic	2 cloves	4 cloves
cucumber	1 (medium)	1 (large)
carrot	1	2
sweetcorn	1 tin	1 tin
pulled pork	1 packet	1 packet
mild chipotle sauce	1 packet (20g)	1 packet (40g)
BBQ sauce	1 packet (40g)	1 packet (80g)
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
beef mince**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3360kJ (803Cal)	737kJ (176Cal)
Protein (g)	30.6g	6.7g
Fat, total (g)	49.3g	10.8g
- saturated (g)	17.6g	3.9g
Carbohydrate (g)	59.6g	13.1g
- sugars (g)	17.1g	3.7g
Sodium (mg)	1987mg	436mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3745kJ (895Cal)	778kJ (186Cal)
Protein (g)	43.2g	9g
Fat, total (g)	52.1g	10.8g
- saturated (g)	18.5g	3.8g
Carbohydrate (g)	57.6g	12g
- sugars (g)	17.1g	3.6g
Sodium (mg)	1274mg	265mg

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



2023 | CW21



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic**. Roughly chop **cucumber**. Grate the **carrot**. Drain the **sweetcorn**.



Bake the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray. Divide **pork 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 filling and press down with a spatula. 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 back into quesadillas.

Little cooks: Kids can help fill and fold the quesadillas!



Char the corn

- 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.



Make the salsa

- Meanwhile, add **cucumber** and a drizzle of **white wine vinegar** and **olive oil** to the bowl of **charred corn**. Season and stir to combine.



Make the filling

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **carrot**, stirring, until softened, **3-4 minutes**.
- Add **garlic** and **pulled pork** and cook until fragrant, **2 minutes**.
- Add **mild chipotle sauce**, **BBQ sauce** and the **water**, stirring, until well combined, **1 minute**.

Custom Recipe: If you've swapped your pulled pork to beef mince, cook beef with the carrot, breaking beef up with a spoon, until browned. Continue with step.



Serve up

- Divide chipotle and BBQ pulled pork quesadillas and charred corn salsa between plates.
- Serve with **garlic aioli**. Enjoy!

Little cooks: Take the lead by combining the ingredients for the salsa!

Rate your recipe

Did we make your tastebuds happy?

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