



Mexican Pulled Pork Quesadillas

with Tomato Salsa & Cheddar Cheese

Grab your Meal Kit with this symbol



Red Onion



Garlic



Carrot



Pulled Pork



Mexican Fiesta Spice Blend



Tomato Paste



Mild Chipotle Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Cucumber



Tomato



Coriander



Yoghurt

- Hands-on: **30-40 mins**
Ready in: **35-45 mins**
- Spicy (Mexican Fiesta spice blend)

Pulled pork is on the menu! It's succulent, super-tasty and works a treat in these easy and delicious quesadillas. With the slow cooking already done, the pork just needs to be heated and it's ready to enjoy. Here, we've stirred it through a Mexican-style sauce to make a mouth-watering filling that's ready to be spread over tortillas and baked.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

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
red onion	1 (medium)	1 (large)
garlic	1 clove	2 cloves
carrot	1	2
pulled pork	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
mild chipotle sauce	1 packet (40g)	2 packets (80g)
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
cucumber	1 (medium)	1 (large)
tomato	1	2
coriander	1 bunch	1 bunch
white wine vinegar*	1 tsp	2 tsp
yoghurt	1 small packet	1 large packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3210kJ (767Cal)	501kJ (120Cal)
Protein (g)	47.5g	7.4g
Fat, total (g)	30.4g	4.7g
- saturated (g)	14.0g	2.2g
Carbohydrate (g)	68.4g	10.7g
- sugars (g)	19.9g	3.1g
Sodium (mg)	2230mg	349mg

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 the oven to **220°C/200°C fan-forced**. Finely chop the **red onion**. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled).



4. Prep the salsa

While the quesadillas are baking, roughly chop the **cucumber**, **tomato** and **coriander**.



2. Cook the pork

SPICY: *The spice blend is hot, use less if you're sensitive to heat.* In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** (reserve some raw for the salsa if you like!) and **carrot** and cook, stirring, until softened, **5 minutes**. Add the **pulled pork**, **garlic** and **Mexican Fiesta spice blend** and cook until fragrant, **2 minutes**. Add the **tomato paste** and cook, stirring, **2 minutes**. Add the **water** and **mild chipotle sauce** and stir to combine. Cook until heated through, **1 minute**.



5. Make the tomato salsa

In a medium bowl, add the **cucumber**, **tomato**, **coriander**, any **reserved onion**, **white wine vinegar** and a **drizzle of olive oil**. Season to taste and stir to combine.



3. Make the quesadillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through. Arrange the **tortillas** over an oven tray lined with baking paper. Divide the **pork mixture** among the **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 the filling and press down gently with a spatula. Brush or spray the **tortillas** with a **drizzle of olive oil** and season with **salt** and **pepper**. Bake the **quesadillas** until the cheese has melted and the tortillas are golden, **10-12 minutes**. Spoon any overflowing pork filling and cheese back into the quesadillas.



6. Serve up

Cut the quesadillas into wedges and divide between plates. Serve with the tomato salsa and **yoghurt**.

Enjoy!