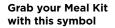


# **Mexican Pulled Pork Quesadillas**

with Tomato Salsa & Cheddar Cheese













Carrot





Mexican Fiesta



**Tomato Paste** 

Spice Blend



Mild Chipotle Sauce





Shredded Cheddar



Cheese



Tomato



Cucumber

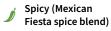
Coriander



Yoghurt

**Pantry items** Olive Oil, White Wine Vinegar

Hands-on: 30-40 mins Ready in: 35-45 mins



Pulled pork is on the menu! It's succulent, super-tasty and works a treat in these easy and delicious guesadillas. 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.

#### 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  $\cdot$  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	1 packet	2 packets
sauce	(40g)	(80g)
mini flour tortillas	6	12
shredded	1 packet	1 packet
Cheddar cheese	(50g)	(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

<sup>\*</sup>Pantry Items

#### Nutrition

	Per Serving	Per 100g
Energy (kJ)	<b>3210kJ</b> (767Cal)	<b>501kJ</b> (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).



## 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.



## 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.



# 4. Prep the salsa

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



## 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.



## 6. Serve up

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

**Enjoy!**