



Smokey Tex-Mex Pork Quesadillas

with Cheddar Cheese & Corn Salsa

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Tomato



Carrot



Sweetcorn



Pork Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Sour Cream



Beef Mince

Prep in: 25-35 mins
Ready in: 40-50 mins

Loaded with juicy spiced pork, veggies and melted Cheddar cheese, it's hard to resist these incredibly delicious quesadillas. Plus, there's little fuss, so you will have this Tex-Mex feast on your dinner table in no time!

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

Pantry items

Olive Oil, Brown Sugar, 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
tomato	1	2
carrot	1	2
sweetcorn	1 tin	1 tin
pork mince	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
water*	½ cup	¾ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
sour cream	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)	3397kJ (812Cal)	668kJ (160Cal)
Protein (g)	42.2g	8.3g
Fat, total (g)	43.1g	8.5g
- saturated (g)	21g	4.1g
Carbohydrate (g)	59.2g	11.6g
- sugars (g)	17.7g	3.5g
Sodium (mg)	1488mg	292mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3688kJ (881Cal)	725kJ (173Cal)
Protein (g)	46.4g	9.1g
Fat, total (g)	47.6g	9.4g
- saturated (g)	23.9g	4.7g
Carbohydrate (g)	59.2g	11.6g
- sugars (g)	17.7g	3.5g
Sodium (mg)	1453mg	286mg

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW19



Get prepped

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

Little cooks: Under adult supervision, older kids can help grate the carrot.



Bake the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray. Divide the **pork mixture** between tortillas, spooning it onto one half of each **tortilla**, then top with **shredded Cheddar cheese**.
- Fold 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**, then season with **salt** and **pepper**.
- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing filling back into the quesadillas.

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

Little cooks: 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

- While the quesadillas are baking, add **tomato** and a drizzle of **white wine vinegar** and **olive oil** to the **charred corn**.
- Season and toss to combine.



Make the filling

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until browned, **4-5 minutes**.
- Add **carrot** and cook, stirring, until softened, **3-4 minutes**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Add **garlic**, **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1 minute**. Add the **brown sugar** and **water** and cook, stirring, until slightly thickened, **1-2 minutes**. Season to taste.

Custom Recipe: If you've swapped to beef mince, cook in the same way as above.



Serve up

- Divide smokey Tex-Mex pork quesadillas between plates.
- Serve with corn salsa and **sour cream**. Enjoy!

TIP: Cut the quesadillas into wedges if you prefer!

Rate your recipe

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