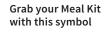
KID FRIENDLY















Pork Mince

Soffritto Mix



Spice Blend

Tomato Paste





Mini Flour Tortillas

Cheddar Cheese





Tomato Salsa

Light Sour Cream





Prep in: 20-30 mins Ready in: 25-35 mins

These quesadillas are bursting with Tex-Mex-spiced pork and gooey melted Cheddar and are all wrapped up in a golden tortilla hug. As one of our most reached-for spice blends, Tex-Mex deserves all of the praise it gets.

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

**Pantry items** Olive Oil

## 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
refer to method	refer to method
2 cloves	4 cloves
1 small tin	2 small tins
1 small packet	2 small packets OR 1 large packet
1 medium bag	1 large bag
1 medium sachet	2 medium sachets OR 1 large sachet
1 packet	1 packet
⅓ cup	⅔ cup
6	12
1 medium packet	1 large packet
1 medium packet	1 large packet
1 medium packet	1 large packet
1 small packet	2 small packets OR 1 large packet
	refer to method 2 cloves 1 small tin 1 small packet 1 medium bag 1 medium sachet 1 packet ½ cup 6 1 medium packet 1 medium packet 1 medium packet 1 medium packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3298kJ (788Cal)	666kJ (159Cal)
Protein (g)	41.5g	8.4g
Fat, total (g)	40.6g	8.2g
- saturated (g)	16.2g	3.3g
Carbohydrate (g)	59g	11.9g
- sugars (g)	16.1g	3.2g
Sodium (mg)	1457mg	294mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3324kJ (794Cal)	<b>671kJ</b> (160Cal)
Protein (g)	44.9g	9.1g
Fat, total (g)	39.7g	8g
- saturated (g)	16.7g	3.4g
Carbohydrate (g)	59g	11.9g
- sugars (g)	16.1g	3.2g
Sodium (mg)	1459mg	294mg

The quantities provided above are averages only.

## **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Cook the pork mixture

- Preheat oven to 200°C/180°C fan-forced. Finely chop garlic.
- Drain corn kernels.
- In a large frying pan, heat a drizzle of olive oil over high heat. Cook pork mince, breaking up with a spoon, until browned, 3-4 minutes.
- Add **soffritto mix** and cook, stirring, until softened, **5-6 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. Season to taste. Cook until fragrant, 1 minute.
- Add the water and cook, stirring, until slightly thickened, 1-2 minutes.

**Custom Recipe:** If you've swapped to beef mince, cook it in the same way as the pork mince. Drain oil from pan before adding the garlic for best results.



## Char the corn

- Meanwhile, wipe out frying pan and return to high heat.
- Cook corn kernels, until lightly browned, 4-5 minutes.

TIP: Cover the pan with a lid if the corn kernels are 'popping' out.



# Make the quesadillas

- Arrange mini flour tortillas on a lined oven tray. Divide pork mixture among tortillas, spooning it onto one half of each tortilla. Top with Cheddar cheese.
- Fold the empty half of each tortilla over to enclose the filling, then press
  down gently with a spatula. Brush or spray with a drizzle of olive oil, then
  season with salt and pepper.
- Bake until cheese is melted and tortillas are golden, 10-12 minutes.

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

Custom Recipe: Make the beef guesadillas the same way as above.



## Serve up

- Divide Mexican pork quesadillas between plates.
- Serve with charred corn, tomato salsa and light sour cream. Enjoy!

Rate your recipe

**Little cooks:** Add the finishing touch by spooning over the salsa!

