



Mexican Pork Quesadillas

with Charred Corn & Tomato Salsa

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Corn Kernels



Pork Mince



Soffritto Mix



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Cheddar Cheese



Tomato Salsa



Light Sour Cream



Beef Mince

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
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
corn kernels	1 small tin	2 small tins
pork mince	1 small packet	2 small packets OR 1 large packet
soffritto mix	1 medium bag	1 large bag
Tex-Mex spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
tomato paste	1 packet	1 packet
water*	½ cup	¾ cup
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
tomato salsa	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*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)	671kJ (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.

We're here to help!

Scan here if you have any questions or concerns



1



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.

3



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.

2



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 quesadillas the same way as above.

4



Serve up

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

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

Rate your recipe

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