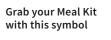
KID FRIENDLY

















Sweetcorn







Tex-Mex Spice Blend

Tomato Paste



Cheddar Cheese

Tortillas





Snacking Tomatoes

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.

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

9			
2 People	4 People		
refer to method	refer to method		
2 cloves	4 cloves		
1	2		
1 medium tin	1 large tin		
1 small packet	2 small packets OR 1 large packet		
1 medium sachet	1 large sachet		
1 medium packet	1 large packet		
⅓ cup	⅔ cup		
6	12		
1 medium packet	1 large packet		
1 medium packet	2 medium packets		
1 medium packet	1 large packet		
1 medium packet	1 large packet		
1 medium packet	1 large packet		
	refer to method 2 cloves 1 1 medium tin 1 small packet 1 medium sachet 1 medium packet ½ cup 6 1 medium packet 1 medium packet 1 medium packet 1 medium packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3345kJ (799Cal)	571kJ (136Cal)
Protein (g)	41.9g	7.2g
Fat, total (g)	40.7g	7g
- saturated (g)	16.3g	2.8g
Carbohydrate (g)	61.2g	10.5g
- sugars (g)	16.3g	2.8g
Sodium (mg)	1466mg	250mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3689kJ (882Cal)	609kJ (146Cal)
Protein (g)	46.8g	7.7g
Fat, total (g)	47.8g	7.9g
- saturated (g)	20.5g	3.4g
Carbohydrate (g)	61.4g	10.1g
- sugars (g)	16.5g	2.7g
Sodium (mg)	1610mg	266mg

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!







Cook the pork mixture

- Preheat oven to 200°C/180°C fan-forced.
- Finely chop garlic and carrot.
- Drain sweetcorn.
- 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 carrot 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. Cook until fragrant,
- Add the water and cook, stirring, until slightly thickened, 1-2 minutes.



Make the corn salsa

- · Meanwhile, wipe out frying pan and return to high heat.
- Cook corn until lightly browned, 4-5 minutes. Transfer to a bowl to cool slightly.

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: If you've doubled your Cheddar cheese, top tortillas with extra cheese as above.



Serve up

- Halve **snacking tomatoes**. Add snacking tomatoes to **tomato salsa**.
- Divide Tex-Mex pork quesadillas between plates.
- Serve with charred corn, tomato salsa and light sour cream. Enjoy!