

Cheesy Tex-Mex Pulled Pork & Corn Quesadillas

with Tomato Salsa & Sour Cream

NEW

KID FRIENDLY

Grab your meal kit with this number

39



Tomato



Cucumber



Baby Spinach Leaves



Brown Onion



Spring Onion



Sweetcorn



Pulled Pork



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



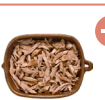
Cheddar Cheese



Light Sour Cream



Chicken Thigh



Pulled Pork

Prep in: 20-30 mins
Ready in: 30-40 mins

Packed with smoky pork and melted Cheddar and topped with a crisp cucumber and tomato salsa, it's hard to resist these pockets of flavour. The addition of spring onion really makes the dish sing and the rich sour cream adds the finishing touch.

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
tomato	1	2
cucumber	1	2
baby spinach leaves	1 small packet	1 medium packet
brown onion	½	1
spring onion	1 stem	2 stems
sweetcorn	1 medium tin	1 large tin
pulled pork	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
water*	⅓ cup	⅔ cups
butter*	15g	30g
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
light sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3156kJ (754Cal)	580kJ (138Cal)
Protein (g)	42.1g	7.7g
Fat, total (g)	35.1g	6.4g
- saturated (g)	18g	3.3g
Carbohydrate (g)	64.2g	11.8g
- sugars (g)	18.5g	3.4g
Sodium (mg)	1159mg	213mg
Dietary Fibre (g)	10.6g	1.9g

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Roughly chop **tomato, cucumber** and **baby spinach leaves**.
- Thinly slice **brown onion** (see ingredients) and **spring onion**.
- Drain **sweetcorn**.



Bake the quesadillas

- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**.
- Spoon any overflowing filling and cheese back into quesadillas.

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



Cook the filling

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **corn kernels** and **onion**, stirring, until browned, **4-5 minutes**.
- Add **pulled pork, Tex-Mex spice blend** and **tomato paste** and cook, stirring, until fragrant, **1 minute**.
- Stir in the **water** and **butter** and cook until combined, **1-2 minutes**. Season to taste with **salt** and **pepper**.

TIP: Add a splash more water if the filling looks dry!



Make the salsa

- Meanwhile, in a medium bowl, combine **spinach, spring onion, tomato** and a drizzle of **white wine vinegar** and **olive oil**.
- Season to taste.



Assemble the quesadillas

- Arrange **mini flour tortillas** over a lined oven tray. Divide **pulled pork mixture** among **tortillas**, spooning it onto one half of each **tortilla**, then top with **Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling and press down with a spatula.
- Brush or spray **tortillas** with a drizzle of **olive oil** and season to taste.



Serve up

- Divide cheesy Tex-Mex pulled pork and corn quesadillas between plates.
- Top with tomato salsa and **light sour cream** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



CUSTOM OPTIONS



SWAP TO CHICKEN THIGH

Cut into 2cm chunks. Cook with filling until cooked through, 4-6 minutes.



DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

