



# Cheesy Tex-Mex Pork Quesadillas

with Charred Corn & Tomato Salsa

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Sweetcorn



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Pork Mince



Soffritto Mix



Shredded Cheddar Cheese



Light Sour Cream



Tomato Salsa

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

Bursting with mildly-spiced pork and melted Cheddar, and topped with sweet charred corn and a tomato salsa, it's hard to resist these quesadillas. Last but not least, don't forget the tangy sour cream which adds the finishing touch.

## Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
sweetcorn	1 medium tin	1 large tin
pork mince	1 small packet	1 medium packet
soffritto mix	1 medium bag	1 large bag
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
<b>water*</b>	½ cup	¾ cup
mini flour tortillas	6	12
shredded 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

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3396kJ (812Cal)	679kJ (162Cal)
Protein (g)	42.7g	8.5g
Fat, total (g)	42.6g	8.5g
- saturated (g)	18g	3.6g
Carbohydrate (g)	59g	11.8g
- sugars (g)	16.1g	3.2g
Sodium (mg)	1494mg	299mg

The quantities provided above are averages only.

## Allergens

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

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1



## Cook the pork mixture

- Preheat oven to **200°C/180°C fan-forced**. Finely chop **garlic**. Drain **sweetcorn**.
- In a large frying pan, heat a drizzle of **olive oil** over a 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**. Cook until fragrant, **1 minute**. Add the **water** and cook, stirring, until slightly thickened, **1-2 minutes**.

3



## Make the charred corn

- Meanwhile, wipe out frying pan and return to a high heat. Cook **sweetcorn** 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.

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 **shredded 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**.

**Little cooks:** Take the lead and help assemble 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.

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!

## We're here to help!

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