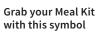


KID FRIENDLY











Sweetcorn



Tex-Mex Spice Blend



Tomato Paste



Mini Flour

Pork Mince Tortillas



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
olive oil*	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
water*	⅓ cup	⅔ 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.

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 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.



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.



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.



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!

