



MEXICAN PULLED PORK QUESADILLAS

with Sour Cream & Charred Corn Salsa



Cook with pulled pork



Red Onion



Garlic



Carrot



Mexican Fiesta Spice Blend



Tomato Paste



Mild Chipotle Sauce



Pulled Pork



Mini Flour Tortillas



Shredded Cheddar Cheese



Sweetcorn



Coriander



Tomato



Sour Cream

Hands-on: **30 mins**
Ready in: **35 mins**
Spicy (Mexican Fiesta spice blend)

Pulled pork is on the menu! It's succulent, super-tasty and works a treat in these easy and delicious quesadillas. With the long, slow cooking already done, the pork just needs to be heated and it's ready to enjoy. Here, we've stirred it through a Mexican-style sauce to make a mouth-watering filling that's ready to be spread over tortillas and baked.

Pantry Staples: Olive Oil, White Wine Vinegar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
 • **large frying pan** • **oven tray** lined with **baking paper**



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Finely chop the **red onion**. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled).



2 COOK THE PORK

SPICY: *The spice blend is spicy, use less if you're sensitive to heat.* In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** (reserve some for the salsa if you like) and **carrot** and cook, stirring, until softened, **5 minutes**. Add the **garlic** and **Mexican Fiesta spice blend** and cook until fragrant, **1 minute**. Add the **tomato paste** and cook, stirring, for **1 minute**. Add the **water** and **mild chipotle sauce** and stir to combine. Add the **pulled pork** and stir to coat. Cook until heated through, **2 minutes**.



3 MAKE THE QUESADILLAS

Lay **1/2** the **mini flour tortillas** (see **ingredients list**) over an oven tray lined with baking paper. Divide the **pulled pork mixture** between the **tortillas** and top with **shredded Cheddar cheese**. Top with the **remaining tortillas** and gently press down to seal. Brush or spray the tortillas with a **drizzle of olive oil** and season with **salt** and **pepper**. Bake the quesadillas until the cheese has melted and the tortillas are golden, **10-12 minutes**.



4 CHAR THE CORN

While the quesadillas are baking, wipe out the frying pan and return to a high heat. Drain the **sweetcorn** and add to the pan. Cook, tossing, until golden and lightly charred, **5 minutes**. Transfer to a bowl. **TIP:** Cover the pan with a lid or foil if the kernels are "popping" out.



5 MAKE THE CORN SALSA

Roughly chop the **coriander** and **tomato**. Add the **coriander**, **tomato**, any **reserved red onion**, **white wine vinegar** and a **drizzle of olive oil** to the bowl with the **corn**. Stir to combine.



6 SERVE UP

Cut the quesadillas into wedges and divide between plates. Serve with the charred corn salsa and **sour cream**.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
red onion	1	2
garlic	1 clove	2 cloves
carrot	1	2
Mexican Fiesta spice blend	1 sachet	2 sachets
tomato paste	1 sachet	2 sachets
water*	½ cup	1 cup
mild chipotle sauce	1 tub (40 g)	2 tubs (80 g)
pulled pork	1 packet	1 packet
mini flour tortillas	8	16
shredded Cheddar cheese	1 packet (50 g)	1 packet (100 g)
sweetcorn	1 tin (125 g)	1 tin (300 g)
coriander	1 bag	1 bag
tomato	1	2
white wine vinegar*	1 tsp	2 tsp
sour cream	1 packet (100 g)	1 packet (200 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3720kJ (888Cal)	570kJ (136Cal)
Protein (g)	50.8g	7.8g
Fat, total (g)	34.0g	5.2g
- saturated (g)	14.3g	2.2g
Carbohydrate (g)	86.0g	13.2g
- sugars (g)	22.0g	3.4g
Sodium (g)	2450mg	375mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

→ JOIN OUR PHOTO CONTEST!

#HelloFreshAU

We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

2019 | WK39

HelloFRESH