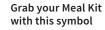


Smokey BBQ Pork Quesadillas with Corn & Baby Spinach Salsa













Carrot

Sweetcorn





All-American

Mini Flour

Tomato Paste



Spice Blend

BBQ Sauce



Baby Spinach





Shredded Cheddar Cheese

Yoghurt

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

Pantry items Olive Oil, White Wine Vinegar

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
celery	1 medium packet	1 large packet
sweetcorn	1 medium tin	1 large tin
carrot	1	2
pork mince	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
BBQ sauce	1 packet	2 packets
water*	½ cup	1 cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 large packet	2 large packets
baby spinach leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3626kJ (867Cal)	661kJ (158Cal)
Protein (g)	49.3g	9g
Fat, total (g)	41.8g	7.6g
- saturated (g)	20.3g	3.7g
Carbohydrate (g)	68.5g	12.5g
- sugars (g)	27g	4.9g
Sodium (mg)	1697mg	309mg

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.
- Finely chop garlic. Finely chop celery. Drain sweetcorn. Grate carrot.



Cook the pork

- · Heat a large frying pan over a high heat. Cook corn kernels until lightly browned, 4-5 minutes. Transfer to a medium bowl.
- Return the frying pan to a high heat with a drizzle of olive oil. Once hot, cook pork mince, celery and carrot, breaking the mince up with a spoon, until browned, **4-5 minutes**.
- Reduce heat to medium, then add garlic and All-American spice blend. Cook until fragrant, 1 minute.
- · Remove from the heat. Stir through tomato paste, BBQ sauce and the water. Season with salt and pepper.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Assemble the quesadillas

- Arrange mini flour tortillas over a lined oven tray. Divide the pork mixture among the 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 with a spatula. Brush or spray the tortillas with a drizzle of olive oil, then season.



Bake the quesadillas

- · Bake quesadillas until the cheese is melted and the tortillas are golden, 10-12 minutes.
- Spoon any overflowing pork filling and cheese back into the quesadillas.

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



Make the salsa

- · Meanwhile, roughly chop baby spinach leaves.
- To the bowl with the charred corn, add spinach and a drizzle of white wine vinegar and olive oil. Toss to combine. Season to taste.



Serve up

• Divide the smokey BBQ pork quesadillas between plates.

Let them know what you thought: hellofresh.com.au/rate

• Serve with **Greek-style yoghurt** and corn salsa. Enjoy!

