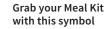
Quick Mexican Pork Quesadillas with Charred Corn & Tomato Salsa

















Pork Mince



Soffritto Mix





Tex-Mex Spice Blend

Tomato Paste



Mini Flour Tortillas

Cheese





Coriander

Tomato Salsa





Pantry items Olive Oil

Hands-on: 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. The citrusy coriander really makes the dish sing, and the tangy sour cream adds the finishing touch.

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

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	2 cloves	4 cloves	
sweetcorn	1 tin (125g)	1 tin (300g)	
pork mince	1 small packet	1 medium packet	
soffritto mix	1 medium bag	1 large bag	
Tex-Mex spice blend	1 sachet	2 sachets	
tomato paste	1 packet	2 packets	
water*	⅓ cup	⅔ cup	
mini flour tortillas	6	12	
shredded Cheddar cheese	1 medium packet	1 large packet	
coriander	1 bag	1 bag	
tomato salsa	1 medium packet	1 large packet	
light sour cream	1 medium packet	1 large packet	
beef mince**	1 small packet	1 medium packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3493kJ (835Cal)	691kJ (165Cal)
Protein (g)	43.8g	8.7g
Fat, total (g)	43.3g	8.6g
- saturated (g)	17.1g	3.4g
Carbohydrate (g)	60.9g	12g
- sugars (g)	15.7g	12g
Sodium (mg)	1554mg	307mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3499kJ (836Cal)	692kJ (165Cal)
Protein (g)	47.4g	9.4g
Fat, total (g)	41.8g	8.3g
- saturated (g)	17.3g	3.4g
Carbohydrate (g)	60.9g	12g
- sugars (g)	15.7g	12g
Sodium (mg)	1560mg	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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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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.

CUSTOM RECIPE

If you've swapped to beef mince, cook it the same way as the pork mince, then continue as above.

TIP: For best results, drain oil from pan before cooking the sauce.



Char the 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.
- Roughly chop **coriander**. Add to **corn**. Season, then toss to combine.

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



Make the quesadillas

- Arrange 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. Spoon
 any overflowing filling and cheese back into 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.

CUSTOM RECIPE

Make the beef quesadillas the same way as above.



Serve up

- Divide Mexican pork quesadillas between plates.
- Serve with charred corn, tomato salsa and light sour cream.

Enjoy