



Quick Mexican Pork Quesadillas

with Charred Corn & Tomato Salsa

Grab your Meal Kit with this symbol



Garlic



Sweetcorn



Pork Mince



Soffritto Mix



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Coriander



Tomato Salsa



Light Sour Cream



Beef Mince

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.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 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*	½ cup	¾ 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