

Smokey BBQ Pork Quesadillas

with Pickled Onion & Corn Salsa



Red Onion



Garlic



Celery



Sweetcorn



Pork Mince



All-American
Spice Blend



Tomato Paste



BBQ Sauce



Mini Flour
Tortillas



Shredded Cheddar
Cheese



Baby Spinach
Leaves



Greek-Style
Yoghurt

 Hands-on: **20-30 mins**
Ready in: **30-40 mins**

Stuff flour tortillas with American-style pork mince, bake them with a healthy sprinkle of cheese, and meet your new favourite weeknight recipe!

Pantry items

Olive Oil, Rice Wine Vinegar (or 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
red onion	1	2
rice wine vinegar* (or white wine vinegar)	¼ cup	½ cup
garlic	2 cloves	4 cloves
celery	1 stalk	2 stalks
sweetcorn	1 tin (125g)	1 tin (300g)
pork mince	1 small packet	1 medium packet
all-American spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
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
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3787kJ (905Cal)	634kJ (152Cal)
Protein (g)	51.6g	8.6g
Fat, total (g)	43.2g	7.2g
- saturated (g)	19.8g	3.3g
Carbohydrate (g)	71g	11.9g
- sugars (g)	27.3g	11.9g
Sodium (mg)	1798mg	301mg

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 the oven to **220°C/200°C fan-forced**. Finely chop the **red onion**. In a small bowl, combine the **vinegar**, a good pinch of **sugar** and **salt** and 1/2 the **onion**. Add enough **water** to just cover the **onion**, then set aside. Finely chop the **garlic** and **celery**. Drain the **sweetcorn**.



Bake the quesadillas

Bake the **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.



Cook the corn & pork mixture

Heat a large frying pan over a high heat. Cook the **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 the **pork mince**, **celery** and remaining **onion**, breaking the mince up with a spoon, until browned, **4-5 minutes**. Reduce heat to medium, then add the **garlic** and **all-American spice blend**. Cook until fragrant, **1 minute**. Remove from the heat. Stir through the **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.



Make the salsa

While the quesadillas are baking, roughly chop the **baby spinach leaves**. Drain the pickled **onion**. To the bowl with the **charred corn**, add the **spinach**, pickled **onion** and a drizzle of **olive oil**. Toss to combine. Season to taste.



Assemble the quesadillas

Arrange the **tortillas** on a lined oven tray. Divide the **pork mixture** among the **tortillas**, spooning it onto one half of each tortilla. Top with the **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.



Serve up

Divide the smokey BBQ pork quesadillas between plates. Serve with the **Greek-style yoghurt** and pickled onion and corn salsa.

Enjoy!

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