



Tex-Mex Pork Quesadillas

with Cheddar Cheese & Sweetcorn Salsa

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Radish



Coriander



Carrot



Sweetcorn



Lemon



Pork Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Sour Cream

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

Juicy spiced pork, charred corn and melted Cheddar cheese, it's hard to resist these incredibly delicious quesadillas. Plus, it takes just 30 minutes to have this Tex-Mex feast on your dinner table!

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
brown onion	½	1
garlic	2 cloves	4 cloves
radish	2	4
coriander	1 bag	1 bag
carrot	1	2
sweetcorn	½ tin	1 tin
lemon	½	1
pork mince	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
water*	⅓ cup	⅔ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3700kJ (884Cal)	621kJ (148Cal)
Protein (g)	45.3g	7.6g
Fat, total (g)	44.8g	7.5g
- saturated (g)	21.9g	3.7g
Carbohydrate (g)	62.7g	10.5g
- sugars (g)	18.4g	3.1g
Sodium (mg)	1486mg	250mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/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 **200°C/180°C fan-forced**. Finely chop the **brown onion** (see ingredients). Finely chop the **garlic, radish** and **coriander**. Grate the **carrot**. Drain the **sweetcorn** (see ingredients). Zest the **lemon** to get a pinch, then slice into wedges.



Char the corn

While the quesadillas are baking, wipe out the frying pan and return to a high heat. Cook the **sweetcorn**, tossing, until lightly charred, **5 minutes**. Transfer to a large bowl and set aside to cool slightly.

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



Cook the pork mince

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **pork mince**, breaking it up with a spoon, until browned, **3-4 minutes**. Add the **onion** and **carrot** and cook, stirring, until softened, **4-5 minutes**. Add the **garlic** and **Tex-Mex spice blend** and cook until fragrant, **1 minute**. Add the **tomato paste** and **water** and cook, stirring, until slightly thickened, **1-2 minutes**.



Make the corn salsa

Add the **radish, coriander, lemon zest**, a good squeeze of **lemon juice** and a drizzle of **olive oil** to the **charred corn**. Season, then stir to combine.



Bake the quesadillas

Arrange the **mini flour tortillas** over a lined oven tray. Divide the **pork mixture** between the tortillas, spooning it onto one half of each tortilla, then top with the **shredded Cheddar cheese**. Fold the empty half of each **tortilla** over to enclose the filling and press down gently with a spatula. Brush (or spray) the **tortillas** with a drizzle of **olive oil**, then season with **salt** and **pepper**. Bake the **quesadillas** until the cheese has melted and the tortillas are golden, **10-12 minutes**. Spoon any overflowing filling 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.



Serve up

Divide the Tex-Mex pork quesadillas between plates. Serve with the charred corn salsa, **sour cream** and any remaining lemon wedges.

TIP: Cut the quesadillas into wedges if you prefer!

Enjoy!