



# Mexican-Spiced Pork Quesadillas

with Tomato-Pepper Salsa

Family Friendly

30 Minutes



Ground Pork



Sweet Bell Pepper



Roma Tomato



Green Onions



Lime



Flour Tortillas,  
6-inch



Mexican Seasoning



Onion, chopped



Monterey Jack  
Cheese, shredded



Sour Cream



Tomato Sauce  
Base



Garlic Puree

HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Medium bowl, microplane/zester, measuring spoons, large bowl, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Roma Tomato	160 g	320 g
Green Onions	2	2
Lime	1	2
Flour Tortillas, 6-inch	6	12
Mexican Seasoning	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Monterey Jack Cheese, shredded	1 cup	2 cups
Sour Cream	6 tbsp	12 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Sugar	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Core, then cut **pepper** into ¼-inch pieces. Cut **tomatoes** into ½-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Thinly slice **green onions**.



## Make quesadilla filling

Remove the pan from heat, then transfer **pork mixture** to a large bowl. Stir in **cheese**. Season with **salt** and **pepper**. Carefully wipe the pan clean.



## Make salsa and crema

Add **tomatoes**, **lime juice**, **half the peppers**, **half the green onions**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine. Add **sour cream** and **lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Make quesadillas

Arrange **tortillas** on a clean surface. Divide **pork mixture** over **one half of each tortilla**. Carefully fold the other side of **tortillas** in half over **filling**. Heat the same pan (from step 3) over medium-high. When hot, add **½ tbsp oil**, then **3 quesadillas**. Cook until golden-brown, 1-2 min per side. Reduce heat to medium and repeat with another **½ tbsp oil** and **remaining quesadillas**. (NOTE: For 4 ppl, continue to cook in batches, using ½ tbsp oil per batch.)



## Cook pork and veggies

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**, **onions** and **remaining peppers**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat. Add **tomato sauce base**, **garlic puree** and **Mexican Seasoning**. Cook, stirring often, until **pork and veggies** are coated, 1 min.



## Finish and serve

Cut **quesadillas** into wedges. Divide **quesadillas** between plates. Serve with **tomato-pepper salsa** and **lime crema**. Sprinkle **remaining green onions** over top and squeeze over a **lime wedge**, if desired.

## Dinner Solved!