

Pulled Pork & Veggie Quesadillas

with Cucumber Salsa & Yoghurt

Grab your Meal Kit with this symbol



Sweetcorn



Carrot



Garlic



Tex-Mex Spice Blend



Pulled Pork



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Cucumber



Greek-Style Yoghurt

 Hands-on: **20-30 mins**
Ready in: **35-45 mins**

Pulled pork is on the menu! It's succulent, super-tasty and works a treat in these easy and delicious quesadillas. With the slow cooking already done, the pork just needs to be heated and it's ready to enjoy. Here, we've stirred it through a Tex-Mex style sauce to make a mouth-watering filling that's ready to be spread over tortillas and baked.

Pantry items

Olive Oil, 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
sweetcorn	½ tin	1 tin
carrot	1	2
garlic	2 cloves	4 cloves
Tex-Mex spice blend	1 sachet	1 sachet
pulled pork	1 packet	1 packet
tomato paste	½ packet	1 packet
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
cucumber	1 (medium)	1 (large)
white wine vinegar*	1 tsp	2 tsp
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3297kJ (788Cal)	637kJ (152Cal)
Protein (g)	36.5g	7.1g
Fat, total (g)	41.5g	8g
- saturated (g)	23.2g	4.5g
Carbohydrate (g)	58.8g	11.4g
- sugars (g)	17.6g	3.4g
Sodium (mg)	2274mg	439mg

Allergens

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

Visit 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 **220°C/200°C fan-forced**. Drain the **sweetcorn** (see ingredients). Grate the **carrot** (unpeeled). Finely chop the **garlic**.



Bake the tortillas

Bake the **quesadillas** until the cheese is melted and the tortillas are golden, **10-12 minutes**. Spoon any overflowing mixture back into the quesadillas.



Make the filling

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **sweetcorn** and **carrot**, stirring, until softened, **5 minutes**. Add the **garlic**, **Tex-Mex spice blend** and **pulled pork** and cook until fragrant, **2 minutes**. Add the **tomato paste** (see ingredients) and cook, stirring, for **2 minutes**. Add the **water** and stir to combine.

TIP: If the mixture looks dry, add another dash of water!



Make the salsa

While the quesadillas are baking, finely chop the **cucumber**. In a medium bowl, combine the **cucumber**, **white wine vinegar** and a drizzle of **olive oil**. Season to taste.



Assemble the quesadillas

Lay the **mini flour tortillas** over an oven tray lined with baking paper. Divide the **pulled pork filling** between one half of each **tortilla** and top with some **shredded Cheddar cheese**. Fold the other half of the **tortilla** over to close and press down gently with a spatula. Repeat with the remaining **filling** and **tortillas**. Brush (or spray) the **tortillas** with a drizzle of **olive oil**, then season with **salt** and **pepper**.

TIP: If your oven tray is crowded, divide between two trays.



Serve up

Cut the quesadillas into wedges and divide between plates. Serve with the cucumber salsa and **Greek-style yoghurt**.

TIP: You can serve the quesadillas whole if you prefer!

Enjoy!