



Beef and Pork Quesadillas

with Charred Corn and Tomato-Cucumber Salsa

Family Friendly 25 - 35 Minutes

Customized Protein + Add ↻ Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap 	↻ Swap
Ground Turkey 250 g 500 g	Beyond Meat® 2 4



Ground Beef and Pork Mix 250 g 500 g	Flour Tortillas 6 12
Corn Kernels 113 g 226 g	Tomato 1 2
Mini Cucumber 1 2	Yellow Onion, chopped 56 g 113 g
Lime 1 2	Cheddar Cheese, shredded ½ cup 1 cup
Sour Cream 1 2	Tomato Sauce Base 2 tbsp 4 tbsp
Mexican Seasoning 1 tbsp 2 tbsp	

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, small bowl, whisk, zester

1



Prep

- Before starting, wash and dry all produce.

- Halve **cucumber** lengthwise, then cut into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **half the lime**. Cut the **remaining lime** into wedges.

4



Prepare filling

- Add **cheese** to the bowl with **veggies** and **meat**. Season with **salt** and **pepper**, then stir to combine.
- Carefully wipe the pan clean.

2



Cook veggies and make salsa

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tblsp**) **oil**, then **onions** and **corn**. Cook, stirring often, until **corn** is lightly charred, 5-6 min.
- Remove from heat, then transfer to a large bowl.
- Meanwhile, whisk together ½ **tsp** (1 **tsp**) **lime zest**, ½ **tbsp** (1 **tblsp**) **lime juice**, ½ **tsp** (1 **tsp**) **sugar** and 1 **tbsp** (2 **tblsp**) **oil** in a medium bowl.
- Add **tomatoes** and **cucumbers** to the bowl with **dressing**. Season with **salt** and **pepper**, then stir to combine.

5



Assemble and cook quesadillas

- Arrange **tortillas** on a clean surface.
- Spread **filling** evenly over one side of **each tortilla**. Fold **tortillas** in half to enclose filling.
- Reheat the same pan (from step 3) over medium-high. When hot, add 3 **quesadillas** to the dry pan. Cook until golden-brown, 1-2 min per side. Transfer **quesadillas** to a plate. Reduce heat to medium and repeat with **remaining quesadillas**.

3



Cook beef and pork mix

- Swap | **Ground Turkey**
- Swap | **Beyond Meat***
- Reheat the same pan over medium-high.
- When hot, add ½ **tbsp** (1 **tblsp**) **oil**, then **beef and pork mix**. Break up **meat** into smaller pieces. Cook, stirring occasionally, until no pink remains in **meat**, 4-5 min.** Carefully drain and discard excess fat.
- Add **tomato sauce base**, **Mexican Seasoning** and 2 **tbsp** (4 **tblsp**) **water**. Cook, stirring often, until **meat** is coated, 1-2 min.
- Remove from heat. Transfer **meat** to the bowl with **onions** and **corn**.

6



Finish and serve

- Combine **sour cream** and ¼ **tsp** (½ **tsp**) **lime zest** in a small bowl.
- Cut **quesadillas** into wedges, then divide between plates. Top with **tomato-cucumber salsa**.
- Dollop **lime crema** over **quesadillas**.
- Squeeze a **lime wedge** over top, if desired.

Measurements
within steps

1 **tbsp** (2 **tblsp**) **oil**
2 person 4 person Ingredient

3 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, add 1 **tbsp** (2 **tblsp**) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef and pork mix**.**

3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef and pork mix**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.

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