









Cheesy Pork Quesadillas

with DIY Salsa and Lime Crema





Family Friendly 25-35 Minutes

 Swap	 Swap	 Double
		
Ground Turkey 250 g 500 g	Beyond Meat® 2 4	Ground Pork 500 g 1000 g

 Customized Protein  Add  Swap or  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)



	
Ground Pork 250 g 500 g	Flour Tortillas 6 12
	
Sweet Bell Pepper 1 2	Tomato 1 2
	
Lime 1 2	Red Onion 1/2 1
	
Mexican Seasoning 1 tbsp 2 tbsp	Sour Cream 2 4
	
Mozzarella Cheese, shredded 3/4 cup 1 1/2 cup	Green Onion 2 4

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.

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Sugar, pepper, oil, salt

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

1



Prep

• Before starting, wash and dry all produce.

- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onions**.
- Peel, then cut **half the red onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomato** into ¼-inch pieces.

2



Make salsa

- Add **tomatoes, green onions, half the peppers, half the lime juice** and ½ **tbsp** (1 **tbsp**) **oil** to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.

3



Make lime crema

- Add **sour cream**, ½ **tsp** (1 **tsp**) **lime zest**, **1 tsp** (2 **tsp**) **lime juice** and ¼ **tsp** (½ **tsp**) **sugar** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.

4



Cook pork filling

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

*2 Double | **Ground Pork**

- Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tsp** (2 **tsp**) **oil**, then **pork, red onions** and **remaining peppers**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard excess fat.
- Add **Mexican Seasoning** to the pan. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat, then transfer **pork filling** to a large bowl.
- Add **cheese**, then season with **salt** and **pepper**. Stir to combine.

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

5



Make quesadillas

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

6



Finish and serve

- Cut **quesadillas** into wedges. Divide between plates.
- Serve **lime crema** and **salsa** alongside.
- Squeeze a **lime wedge** over top, if desired.

Measurements
within steps

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

4 | Cook turkey filling

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**.** No need to drain excess fat.

4 | Cook Beyond Meat® filling

🔄 Swap | **Beyond Meat®**

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

4 | Cook pork filling

*2 Double | **Ground Pork**

If you've opted for **double pork**, cook it in the same way the recipe instructs you to cook the **regular portion of pork**. Work in batches, if necessary.