

HELLO Cheesy Pork Quesadillas with DIY Salsa and Lime Crema

Family Friendly 35 - 45 Minutes











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 降











Ground Pork 250 g | 500 g

Flour Tortillas 6 12





Pepper 1 2







Red Onion

1 | 2



Mexican



Seasoning 1tbsp | 2tbsp

2 | 4

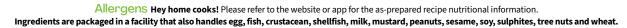




Mozzarella Cheese, shredded 3/4 cup | 1 1/2 cups

Green Onion

2 | 4



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



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 1/4-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any remaining lime into wedges.
- Cut **tomato** into 1/4-inch pieces.



Make salsa

- Add tomatoes, green onions, half the peppers, half the lime juice and 1/2 tbsp (1 tbsp) oil to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.



Make lime crema

- Add sour cream, ½ tsp (1 tsp) lime zest, 1 tsp (2 tsp) lime juice and 1/4 tsp (1/2 tsp) sugar to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.





Cook pork filling

O Swap | Ground Beef

O Swap | Beyond Meat®

- · 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.



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 (from step 4) 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.



Finish and serve

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

4 | Cook beef filling

Measurements

within steps

🚫 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the pork.**

1 tbsp

2 person

4 person

oil

4 | Cook Beyond Meat® filling

O Swap | Beyond Meat®

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