



# Mexican-Inspired Pork Quesadillas















## with Tomato-Sweet Bell Pepper 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)



- |   |   |
|---|---|
| <br>Ground Beef<br>250 g   500 g | <br>Beyond Meat®<br>2   4                            |
| <br>Ground Pork<br>250 g   500 g | <br>Sweet Bell Pepper<br>1   2                       |
| <br>Tomato<br>2   4              | <br>Lime<br>1   1                                    |
| <br>Flour Tortillas<br>6   12    | <br>Mexican Seasoning<br>2 tbsp   4 tbsp             |
| <br>Yellow Onion<br>1   1       | <br>Monterey Jack Cheese, shredded<br>1 cup   2 cup |
| <br>Sour Cream<br>1   2        | <br>Tomato Sauce Base<br>2 tbsp   4 tbsp           |
| <br>Garlic, cloves<br>1   2    | <br>Cilantro<br>7 g   7 g                          |

**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 | Salt, sugar, oil, pepper

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

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## Prep

• Before starting, wash and dry all produce.

- Core, then cut **pepper** into ¼-inch pieces.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.

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## Make salsa and crema

- Add **tomatoes, lime juice, half the peppers, half the cilantro, 1 tbsp** (2 tbsp) **onions, ½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **sour cream, lime zest** and **½ tbsp** (1 tbsp) **water** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



## Cook pork and veggies

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**. Break up **pork** into smaller pieces.
- Add **remaining onions** and **remaining peppers**. Cook, stirring occasionally, until no pink remains in **pork**, 4-5 min. \*\*
- Carefully drain and discard excess fat.
- Add **tomato sauce base, garlic, Mexican Seasoning** and **2 tbsp** (4 tbsp) **water**.
- Cook, stirring often, until **pork** and **veggies** are coated, 1-2 min.

4



## Make quesadilla filling

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

5



## Make quesadillas

- Arrange **tortillas** on a clean surface.
- Spread **pork 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 the pan is 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**.

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## Finish and serve

- Cut **quesadillas** into wedges.
- Divide **quesadillas** between plates.
- Serve **tomato-sweet bell pepper salsa** and **lime crema** alongside.
- Sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

Measurements  
within steps

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

## 3 | Cook beef and veggies

🔄 Swap | **Ground Beef**

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

## 3 | Cook Beyond Meat® and veggies

🔄 Swap | **Beyond Meat®**

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

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