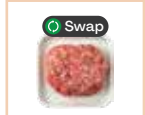




Cheesy Pork Quesadillas

with DIY Salsa and Lime Crema

40 Minutes



Ground Beef
250 g | 500 g

Customized Protein **+** Add **↻** Swap **or** **x2** 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 | 1



Mexican Seasoning
1 tbsp | 2 tbsp



Sour Cream
2 | 4



Mozzarella Cheese, shredded
¾ cup | 1 ½ cup



Green Onion
2 | 4

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

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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

- 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.

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 (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**.

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

| Step Title

If you've opted to add chicken, pat chicken dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, 1 **tbsp** (2 **tbsp**) **oil**, then chicken. Panfry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer chicken to another plate, then cover loosely with foil and set aside to rest, 2-3 min.

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