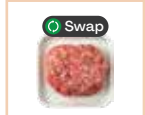




Cheesy Pork Quesadillas

with DIY Salsa and Lime Crema

40 Minutes



Ground Beef
250 g | 500 g

↗ 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)



- Ground Pork
250 g | 500 g
- Flour Tortillas
6 | 12
- Sweet Bell Pepper
1 | 2
- Tomato
1 | 2
- Lime
1 | 2
- Red Onion
½ | 1
- Mexican Seasoning
1 tbsp | 2 tbsp
- Sour Cream
2 | 4
- Mozzarella Cheese, shredded
¾ cup | 1 ½ cups
- 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.

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 **tbbsp** (1 **tbbsp**) **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 Beef**

- 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 **tbbsp**) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Cook beef filling

🔄 Swap | **Ground Beef**

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

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