



# Cheesy Pork Quesadillas

## with DIY Salsa and Lime Crema

Family Friendly 30-40 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)



Ground Beef  
250 g | 500 g



Plant-Based Protein Shreds  
200 g | 400 g



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  
6 tbsp | 12 tbsp



Mozzarella Cheese, shredded  
¾ cup | 1½ 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 | Oil, salt, sugar, pepper

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

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## 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 Beef**

🔄 Swap | **Protein Shreds**

- 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 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

## 4 | Cook beef filling

🔄 Swap | **Ground Beef**

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

## 4 | Cook protein shreds filling

🔄 Swap | **Protein Shreds**

If you've opted to get **protein shreds**, cook and plate it the same way the recipe instructs you to cook and plate the **pork**, tossing occasionally until cooked through, 6-8 min.\*\* Disregard instructions to drain excess fat.

\*\* Cook pork, beef and protein shreds to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.