

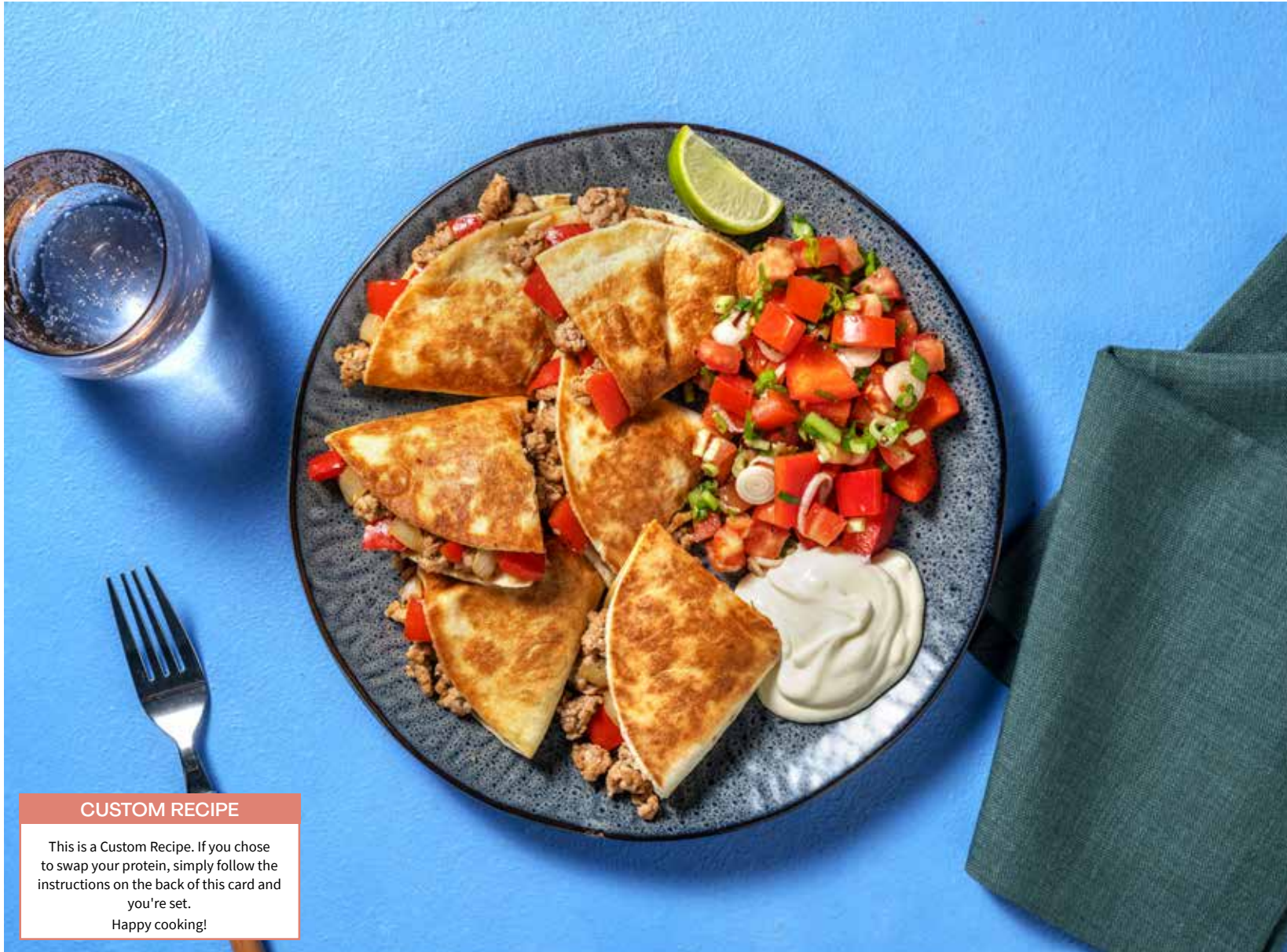


Cheesy Pork Quesadillas

with DIY Salsa and Lime Crema












Family Friendly

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Ground Pork
-  Ground Turkey
-  Flour Tortillas
-  Sweet Bell Pepper
-  Green Onion
-  Roma Tomato
-  Lime
-  Red Onion
-  Mexican Seasoning
-  Sour Cream
-  Mozzarella Cheese, shredded

HELLO LIME ZEST

Punch up the flavour of sour cream with a sprinkle of lime zest!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, zester, large bowl, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Flour Tortillas	6	12
Sweet Bell Pepper	160 g	320 g
Green Onion	2	4
Roma Tomato	80 g	160 g
Lime	1	1
Red Onion	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Mozzarella Cheese, shredded	1 ½ cups	3 cups
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



1 Prep

- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onions**.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomato** into ¼-inch pieces.



4 Cook pork filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **pork, onions** and **remaining peppers**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard excess fat. Add **Mexican Seasoning** to **pork**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat, then transfer **pork mixture** to a large bowl. Add **cheese** and season with **pepper**. Stir until combined.

If you've opted to get **turkey**, increase the **oil** to **2 tsp** (dbl for 4 ppl). Cook the **turkey** in the same way the recipe instructs you to cook the **pork**. No need to drain and discard excess fat.



2 Make salsa

- Add **tomatoes, green onions, half the peppers, half the lime juice** and **½ tbsp oil** (dbl for 4 ppl) to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.



5 Make quesadillas

- Carefully rinse and wipe the pan clean.
- Arrange **tortillas** on a clean surface.
- Spoon **pork filling** evenly over one side of **each tortilla**. Fold **tortillas** in half to enclose **filling**.
- Heat the same pan over medium.
- When hot, add **½ tbsp oil**, then **3 quesadillas**. Cook until golden-brown, 1-2 min per side.
- Repeat with **remaining quesadillas**.



3 Make lime crema

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



6 Finish and serve

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

Dinner Solved!