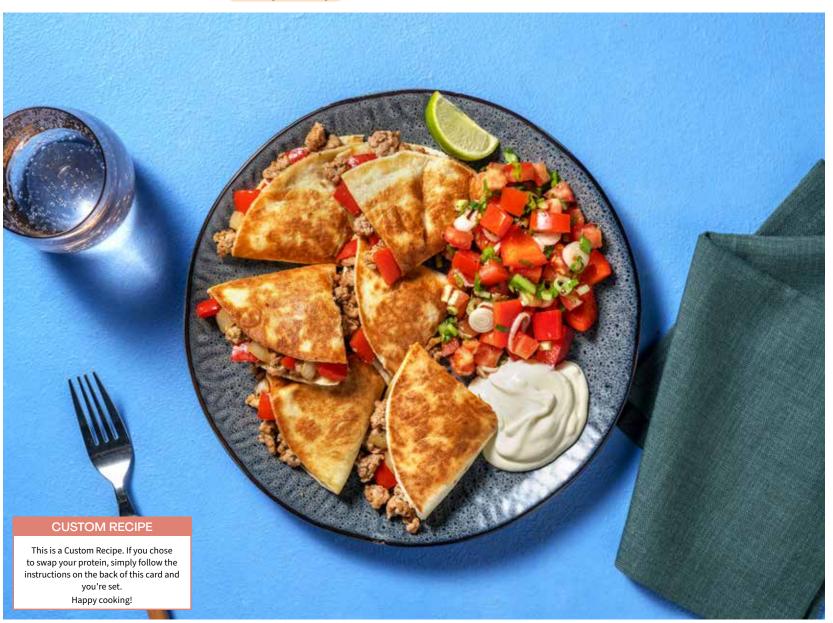


# Cheesy Pork Quesadillas

with DIY Salsa and Lime Crema

Family Friendly 30-40 Minutes







**Ground Pork** 



Flour Tortillas







Sweet Bell Pepper

Roma Tomato



**Red Onion** 



Mexican Seasoning



Sour Cream



Mozzarella Cheese, shredded



Green Onion

## Start here

Before starting, wash and dry all produce.

Measurements within steps 2 person 4 person Ingredient

#### **Bust out**

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

## Ingredients

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	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
Roma Tomato	80 g	160 g
Lime	1	1
Red Onion	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Green Onion	1	2
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

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## Prep

- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice green onion.
- Peel, then cut **half the red 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 1/4-inch pieces.



#### Make salsa

- Add tomatoes, green onions, half the peppers, half the lime juice and
   tbsp (1 tbsp) oil to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.



### 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.



## Cook pork filling

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tsp (2 tsp) oil, then pork, 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 **pork**. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat, then transfer **pork mixture** to a large bowl. Add **cheese**, then season with **salt** and **pepper**, to taste. Stir until combined.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**. Disregard instructions to drain and discard excess fat.



#### Make quesadillas

- Carefully rinse and wipe the pan clean.
- 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 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.



### 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!**