



# Cheesy Pork Quesadillas

with DIY Salsa and Lime Crema

Family Friendly

30-40 Minutes



Ground Pork



Ground Turkey



Flour Tortillas



Sweet Bell Pepper



Roma Tomato



Lime



Red Onion



Mexican Seasoning



Sour Cream



Mozzarella Cheese, shredded



Green Onion

### 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!

### 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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## 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
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	¼ 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 ¼-inch pieces.



### Cook pork filling

- Heat a large non-stick pan over medium-high 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 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.



### 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**.



### 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.



### 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!