



# Mexican-Spiced Pork Quesadillas with Tomato-Sweet Bell Pepper Salsa

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



Sweet Bell Pepper



Roma Tomato



Lime



Flour Tortillas



Mexican Seasoning



Yellow Onion



Monterey Jack Cheese, shredded



Sour Cream



Tomato Sauce Base



Garlic, cloves



Green Onion

## HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*



## 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    |
| Sweet Bell Pepper              | 160 g    | 320 g    |
| Roma Tomato                    | 160 g    | 320 g    |
| Lime                           | 1        | 1        |
| Flour Tortillas                | 6        | 12       |
| Mexican Seasoning              | 2 tbsp   | 4 tbsp   |
| Yellow Onion                   | 56 g     | 113 g    |
| Monterey Jack Cheese, shredded | 1 cup    | 2 cups   |
| Sour Cream                     | 3 tbsp   | 6 tbsp   |
| Tomato Sauce Base              | 2 tbsp   | 4 tbsp   |
| Garlic, cloves                 | 1        | 2        |
| Green Onion                    | 2        | 4        |
| 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.*

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### Prep

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



### Make quesadilla filling

Remove the pan from heat, then transfer **pork mixture** to a large bowl. Add **cheese**. Season with **salt** and **pepper**, then stir to combine. Carefully wipe the pan clean.



### Make salsa and crema

Add **tomatoes**, **lime juice**, **half the peppers**, **half the green onions**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine. Add **sour cream**, **lime zest** and **½ tbsp water** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### Make quesadillas

Arrange **tortillas** on a clean surface. Spread **pork filling** evenly over one side of **each tortilla**. Fold **tortillas** in half to enclose **filling**. Heat 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. Reduce heat to medium and repeat with **remaining quesadillas**.



### Cook pork and veggies

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Break up **pork** into smaller pieces. Add **onions** and **remaining peppers**. Cook, stirring occasionally, until no pink remains in **pork**, 4-5 min. \*\* Carefully drain and discard excess fat. Add **tomato sauce base**, **garlic** and **Mexican Seasoning**. Cook, stirring often, until **pork and veggies** are coated, 1-2 min.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**. No need to drain excess fat.



### Finish and serve

Cut **quesadillas** into wedges. Divide **quesadillas** between plates. Serve with **tomato-sweet bell pepper salsa** and **lime crema**. Sprinkle with **remaining green onions**. Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!