



Baked Turkey and Corn Quesadillas

with Pico de Gallo and Lime Crema

Quick

25 Minutes



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Ground Turkey



Mexican Seasoning



Corn Kernels



Mozzarella Cheese,
shredded



Green Onion



Flour Tortillas



Lime



Sour Cream



Roma Tomato

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, parchment paper, silicone brush, measuring spoons, zester, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Mexican Seasoning	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Green Onion	1	2
Flour Tortillas	6	12
Lime	½	1
Sour Cream	3 tbsp	6 tbsp
Roma Tomato	80 g	160 g
Sugar*	¼ tsp	½ 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.

1



Cook turkey filling

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, thinly slice **green onion**, keeping **white** and **green parts** separate.
- When the pan is hot, add **1 tbsp** (1 ½ tbsp) **oil**, then **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min. **
- Add **corn** and **green onion whites**. Sprinkle **Mexican Seasoning** over the pan, then season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.

4



Make pico de gallo

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Add **tomatoes**, **1 tsp** (2 tsp) **lime juice** and **remaining green onions** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

2



Prep tortillas

- While **turkey** cooks, brush **1 tbsp** (2 tbsp) **oil** over **one side of tortillas**.
- Arrange **tortillas**, oiled-side down, on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, divide tortillas between 2 parchment-lined baking sheets.)
- Sprinkle **half the mozzarella** evenly over **one side of each tortilla**.

5



Finish and serve

- Add **sour cream**, **lime zest**, **½ tsp** (1 tsp) **lime juice** and **½ tbsp** (1 tbsp) **water** to another small bowl. Season with **salt**, **pepper** and **a pinch of sugar**, to taste, then stir to combine.
- Divide **quesadillas** between plates. Spoon **pico de gallo** over **quesadillas**. Drizzle **lime crema** over top.

3



Assemble and bake quesadillas

- Top **mozzarella** with **turkey filling**.
- Sprinkle **remaining mozzarella** over **filling**.
- Fold **tortillas** in half, gently pressing down, to enclose **filling**.
- Bake **quesadillas** in the **bottom** of the oven, flipping halfway through, until **cheese** melts and **quesadillas** are golden, 2-3 min per side. (**NOTE:** For 4 ppl, bake in the bottom and middle of the oven, rotating sheets after flipping.)



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Dinner Solved!