

HELLO Cheesy Pork Quesadillas with DIY Salsa and Lime Crema

Family Friendly 30-40 Minutes

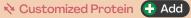




250 g | 500 g

Protein Shreds 200 g | 400 g











If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥



Ground Pork



250 g | 500 g







Sweet Bell Pepper











1 tbsp | 2 tbsp

6 tbsp | 12 tbsp

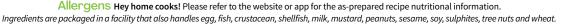


Mozzarella Cheese, shredded 3/4 cup | 11/2 cups



Green Onion

2 | 4



Cooking utensils | Medium bowl, measuring spoons, zester, large bowl, small bowl, large non-stick pan, paper towels



Prep

- Before starting, wash and dry all produce.
- Core, then cut pepper into ½-inch pieces.
- Thinly slice green onions.
- Peel, then cut **half the red onion** (whole onion for 4 ppl) into 1/4-inch pieces.
- 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
 ½ 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
 ½ tsp (½ tsp) sugar to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.





Cook pork filling

O Swap | Ground Beef

O Swap | Protein Shreds

- Heat a large non-stick pan over medium-high heat. When the pan is hot, add
 1 tsp (2 tsp) oil, then pork, red 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 pan. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat, then transfer pork filling to a large bowl.
- Add cheese, then season with salt and pepper. Stir to combine.



Make quesadillas

- Carefully rinse and wipe the pan clean with paper towels.
- Arrange **tortillas** on a clean surface.
- Spread pork filling evenly over one side of each tortilla. Fold in half to enclose filling.
- Reheat the same pan (from step 4) over medium-high.
- When hot, add 3 quesadillas to the dry pan.
- Cook until golden-brown, 1-2 min per side. Transfer to a plate.
- Reduce heat to medium and repeat with remaining quesadillas.



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

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oil

4 | Cook beef filling

🗘 Swap | Ground Beef

If you've opted to get **beef**, cook and plate it the same way the recipe instructs you to cook and plate the **pork**.**

4 | Cook protein shreds filling

O Swap | Protein Shreds

If you've opted to get **protein shreds**, cook and plate it the same way the recipe instructs you to cook and plate the **pork**, tossing occasionally until cooked through, 6-8 min.** Disregard instructions to drain excess fat.

