



Cubano Ham Quesadillas

with Pickles and Fresh Salad

PRONTO 30 Minutes



Ham Steaks



Flour Tortillas 6"



Monterey Jack Cheese shredded



Dill Pickle sliced



Mayonnaise



Dijon Mustard



Spring Mix



Lime



Radishes



Cherry Tomatoes

HELLO CUBANO

A Cuban variation on a ham and cheese sandwich

Start Strong

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Spoons, Paper Towels, Medium Bowl

Ingredients

	2 Person	4 Person
Ham Steaks	300 g	600 g
Flour Tortillas, 6"	6	12
Monterey Jack Cheese, shredded	1 cup	2 cup
Dill Pickle	1	2
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Spring Mix	56 g	113 g
Lime	1	1
Radishes	2	4
Cherry Tomatoes	113 g	227 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 HAM

Pat **ham** dry with paper towels, then cut into ½-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **ham**. Cook, stirring occasionally, until golden-brown, 6-7 min. ** (**TIP:** Cook in batches for 4 ppl.) Transfer to a medium bowl.



2. PREP

While **pork** cooks, halve **tomatoes**. Cut **radishes** into 1/4-inch thick matchsticks. Juice **lime**. Pat **pickle** dry with paper towels, then roughly **chop**. Add **pickles** to the bowl with **ham**. Mix **Dijon mustard** and **mayo** in a small bowl.



3. ASSEMBLE QUESADILLAS

On a clean surface, arrange **tortillas**. Spread **Dijon-mayo** between **tortillas**, then sprinkle over **cheese**. Divide **ham-pickle mixture** over one side. Carefully, fold the other side of **tortilla** over **filling**.



4. COOK QUESADILLAS

Heat the same pan over medium heat. When hot, add **three quesadillas**. Cook, until golden-brown, 1-2 min per side. Repeat with **remaining quesadillas**.



5. MAKE SALAD

While **quesadillas** cook, whisk together **1 tbsp lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl), in a large bowl. Add **spring mix**, **radishes** and **tomatoes**. Toss to combine. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Divide **Cubano ham quesadillas** and **salad** between plates.

Dinner Solved!