

HELLO Mexican-Inspired Pork Quesadillas

with Tomato-Sweet Bell Pepper Salsa

Family Friendly

25-35 Minutes









2 Double

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 降











Pepper 1 2

Ground Pork



250 g | 500 g





2 | 4

1 | 1



Flour Tortillas



6 | 12

Seasoning 2 tbsp | 4 tbsp







Yellow Onion

Monterey Jack Cheese, shredded







Sour Cream

3 tbsp | 6 tbsp



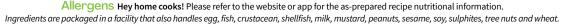
2 tbsp | 4 tbsp



Garlic, cloves 1 | 2



Cilantro 7g | 7g



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 ¼-inch pieces.
- Cut tomatoes into 1/4-inch pieces.
- Zest, then juice half the lemon (whole lemon for 4 ppl). Cut remaining lemon into wedges.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into 1/4-inch pieces.
- Peel, then mince or grate garlic.
- Roughly chop **cilantro**.



Make salsa and crema

- Add tomatoes, lemon juice, half the peppers, half the cilantro, 1 tbsp (2 tbsp) onions, ½ tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil to a medium bowl. Season with salt and pepper, then stir to combine.
- Add sour cream, lemon zest and ½ tbsp (1 tbsp) water to a small bowl. Season with salt and pepper, then stir to combine.



Cook pork and veggies

🗘 Swap | Ground Beef

🗘 Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then pork. Break up pork into smaller pieces.
- Add remaining 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, Mexican
 Seasoning and 2 tbsp (4 tbsp) water.
- Cook, stirring often, until pork and veggies are coated, 1-2 min.



Make quesadillas

5

- 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 the pan is 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.



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



Measurements

within steps

O Swap | Ground Beef

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

1 tbsp

(2 tbsp)

oil

3 | Cook Beyond Meat® and veggies

🔘 Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **pork**, until cooked through, 5-6 min.**



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.