



Mexican-Spiced Pork Quesadillas

with Tomato-Pepper Salsa

Family Friendly

25-35 Minutes



Ground Pork



Sweet Bell Pepper



Roma Tomato



Lime



Flour Tortillas



Mexican Seasoning



Yellow Onion



Monterey Jack Cheese, shredded



Sour Cream



Tomato Sauce Base



Garlic, cloves



Cilantro

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
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 cup
Sour Cream	3 tbsp	6 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic, cloves	1	2
Cilantro	7 g	7 g
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.

Contact

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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 ¼-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.



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 cilantro, 1 tbsp onions, ½ tsp sugar** and **1 tbsp oil** (dbl all 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**.
- Reheat 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. Transfer **quesadillas** to a plate.
- 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 **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 water** (dbl for 4 ppl). Cook, stirring often, until **pork and veggies** are coated, 1-2 min.



Finish and serve

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

Dinner Solved!