

Easy American BBQ Pulled Pork Quesadillas

with Charred Corn Salsa & Garlic Aioli

Grab your Meal Kit with this symbol



Garlic



Carrot



Baby Spinach Leaves



Sweetcorn



All-American Spice Blend



BBQ Sauce



Mini Flour Tortillas



Garlic Aioli



Pulled Pork



Shredded Cheddar Cheese



Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **15-25** mins
Ready in: **30-40** mins

It's the classic quesadillas again except we're spicing things up with our fan favourite All-American spice to coat the rich pulled pork. Make it a little cheesy and add a golden corn salsa to tie it all together.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
carrot	1	2
baby spinach leaves	1 small bag	1 medium bag
sweetcorn	1 tin	1 tin
All-American spice blend	1 sachet	1 sachet
pulled pork	1 packet	1 packet
BBQ sauce	1 packet (40g)	1 packet (80g)
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3180kJ (760Cal)	779kJ (186Cal)
Protein (g)	30.9g	7.6g
Fat, total (g)	44.1g	10.8g
- saturated (g)	16.9g	4.1g
Carbohydrate (g)	60.3g	14.8g
- sugars (g)	17.7g	4.3g
Sodium (mg)	2566mg	629mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW33



1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic**. Grate the **carrot**. Roughly chop **baby spinach leaves**. Drain the **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl and set aside.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

Little cooks: Older kids can help out with the can opener under adult supervision.

3



Bake the quesadillas

- Arrange **mini flour tortillas** on a lined oven tray. Divide **pork mixture** among **tortillas**, spooning it onto one half of each tortilla, then top with **shredded Cheddar cheese**.
- Fold the empty half of each **tortilla** over to enclose filling and press down with a spatula. Brush or spray tortillas with a drizzle of **olive oil** and season with **salt** and **pepper**.
- Bake **quesadillas** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing filling back into quesadillas.

Little cooks: Kids can help fill and fold the quesadillas!

2



Make the filling

- **SPICY!** The spice blend is mild, but use less if you're sensitive to heat.
- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **carrot**, stirring, until softened, **3-4 minutes**.
- Add **garlic**, **All-American spice blend** and **pulled pork** and cook until fragrant, **2 minutes**.
- Add **BBQ sauce** and the **water**, stirring, until well combined, **1 minute**.

4



Serve up

- Meanwhile, add baby spinach and a drizzle of **white wine vinegar** and olive oil to the bowl with charred corn. Season and stir to combine.
- Divide charred corn salsa between plates. Top with American BBQ pulled pork quesadillas.
- Serve with a dollop of **garlic aioli**. Enjoy!

Little cooks: Take the lead by combining the ingredients for the salsa!

Rate your recipe

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