

Spider Web Quesadillas and Wedges

with Pork, Sweetcorn and Cheddar

Halloween 40-45 Minutes • Mild Spice • 1 of your 5 a day

















Sweetcorn

Mature Cheddar





Pork Mince



Central American Style Spice Mix



Tomato Puree



Chicken Stock Paste



Plain Taco Tortilla



Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, grater, sieve and frying pan. **Ingredients**

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Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
Garlic Clove**	2	3	4	
Mature Cheddar Cheese** 7)	60g	80g	120g	
Sweetcorn	150g	326g	326g	
Pork Mince**	240g	360g	480g	
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets	
Tomato Puree	30g	45g	60g	
Chicken Stock Paste	10g	15g	20g	
Plain Taco Tortilla 13)	4	6	8	
Mayonnaise 8) 9)	32g	64g	64g	
Pantry	2P	3P	4P	
Water for the Sauce*	50ml	75ml	100ml	
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp	

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	569g	100g
Energy (kJ/kcal)	3990 /954	702/168
Fat (g)	45.2	8.0
Sat. Fat (g)	18.2	3.2
Carbohydrate (g)	95.0	16.7
Sugars (g)	16.1	2.8
Protein (g)	44.2	7.8
Salt (g)	3.89	0.68

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

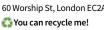
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Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop then onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. TIP: Use two baking trays if necessary.

When the oven is hot, roast on the middle shelf until golden, 30-40 mins. Turn halfway through.



Prep Time

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Grate the cheese.

Drain and rinse the **sweetcorn** in a sieve.



Fry the Pork

Heat a large frying pan on medium-high heat (no oil).

Once hot, add the **pork mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

Season with **salt** and **pepper**. **IMPORTANT**: Wash your hands and equipment after handling raw mince. The pork is cooked when no longer pink in the middle.



Bring on the Flavour

Add the **garlic** and **Central American style spice mix** to the **pork**. Cook, stirring, for 1 min.

Stir in the **tomato puree**, **chicken stock paste**, **sweetcorn** and **water for the sauce** (see pantry for amount). Cook until piping hot, 1-2 mins.



Make your Quesadillas

Lay the **tortillas** (2 per person) onto a lightly oiled baking tray.

Spoon the **pork and corn filling** onto one half of each one. Top with the **cheese**.

Fold the other side over to make a semi-circle. Press down to keep together, then rub each with a little **oil**.

When the **wedges** have about 15 mins left, bake the **quesadillas** on the top shelf of your oven until golden, 12-15 mins.



Serve up a Fright

When the **quesadillas** are ready, remove them from the oven.

Carefully snip a small hole off the corner of the **mayonnaise** sachet and pipe a **spider web** shape onto each **quesadilla**. Get any little devils with you involved in the fun!

Serve the **wedges** alongside with a dollop of **ketchup** for dipping (see pantry for amount).

Enjoy!