



Spider Web Quesadillas and Wedges

with Pork, Sweetcorn and Cheddar

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

10



Potatoes



Garlic Clove



Mature Cheddar Cheese



Sweetcorn



Pork Mince



Central American Style Spice Mix



Tomato Puree



Chicken Stock Paste



Plain Taco Tortilla



Mayonnaise

Pantry Items

Oil, Salt, Pepper, Tomato Ketchup

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

| 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.

Contact

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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.



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.



Prep Time

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

Grate the **cheese**.

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



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.



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.



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!