



SAUCY PINEAPPLE PORK SHEET PAN QUESADILLAS

with Pico de Gallo, Sour Cream & Tortilla Chips

INGREDIENTS

4 PERSON | 8 PERSON



8 oz | 16 oz
Pineapple



1 | 2
Onion



1 | 2
Long Green
Pepper



1 | 2
Lime



20 oz | 40 oz
Ground Pork



2 TBSP | 4 TBSP
Fajita Spice Blend



1 | 1
Tex-Mex Paste



12 | 24
Flour Tortillas
Contains: Soy, Wheat



1½ Cups | 3 Cups
Mexican Cheese
Blend
Contains: Milk



8 oz | 16 oz
Pico de Gallo



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



3 oz | 6 oz
Blue Corn Tortilla
Chips
Contains: Sesame

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SHEET PAN QUESADILLAS

A perfect appetizer, dinner, or easy
lunch for a crowd



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 20 MIN | COOK: 40 MIN | CALORIES: 1040



2X FLAVOR SAVOR

Refrigerate quesadillas and toppings in separate airtight containers. Reheat quesadillas on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Strainer
- Slotted spoon
- Large pan
- Paper towels
- 2 Baking sheets
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 3 tsp)
- Nonstick cooking spray

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1 PREP

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Drain **pineapple**: roughly chop. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper**. Quarter **lime**.



2 START PORK FILLING

- Heat a **drizzle of oil** in a large pan over high heat. Add **pineapple, onion,** and **green pepper**.
- Cook, stirring occasionally, until lightly browned and beginning to soften, 3-4 minutes; season with **salt** and **pepper**. (**For 8 servings, work in batches, adding another drizzle of oil for each batch.**)



3 FINISH PORK FILLING

- Push **veggies** to one side of pan; add another **drizzle of oil** to empty side. Add **pork*** and **Fajita Spice Blend** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir pork and veggies to combine. Stir in **half the Tex-Mex paste (all for 8 servings)** and **juice from half the lime**; cook until thickened and saucy, 1-2 minutes. Taste and season with **salt** and **pepper**.



4 ASSEMBLE QUESADILLAS

- Coat a baking sheet (**two sheets for 8 servings**) with **nonstick cooking spray**. Place **half the tortillas** on prepared sheet.
- Evenly sprinkle tortillas with **half the Mexican cheese blend**; using a slotted spoon, cover with **pork filling**. Top with remaining Mexican cheese blend and remaining tortillas.
- Place a separate baking sheet on top of **quesadillas (use two more sheets for 8 or bake in batches)**. **TIP: Don't skip this step! Adding a little weight is the best way to get evenly golden and crisp tortillas.**



5 BAKE QUESADILLAS

- Bake **quesadillas** on top rack (**top and middle racks for 8 servings**) until golden brown, 15-20 minutes.
- Remove stacked sheets from oven. Carefully remove top sheet and set aside. **TIP: If your quesadillas aren't browned yet, return to top rack for 3-5 minutes without the top sheet.**
- Transfer quesadillas to a paper-towel-lined plate and let cool.



6 FINISH & SERVE

- Once cool enough to handle, slice **quesadillas** into wedges. Transfer to a serving platter.
- Serve family style with **pico de gallo (draining first)**, **sour cream**, **tortilla chips**, and **remaining lime wedges** on the side.

*Ground Pork is fully cooked when internal temperature reaches 160°.