DINNERLY

No Chop! Low-Cal Pulled Pork Quesadillas

with Salsa & Sour Cream

under 20min 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these pulled pork quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just assemble the quesadillas and bake in the oven. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas [1,6]
- ½ lb pkg ready to heat pulled pork
- 2 oz shredded cheddar-jack blend [7]
- 2 (1 oz) sour cream [7]
- 4 oz salsa

WHAT YOU NEED

- neutral oil

TOOLS

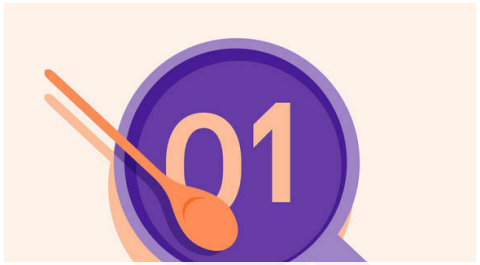
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

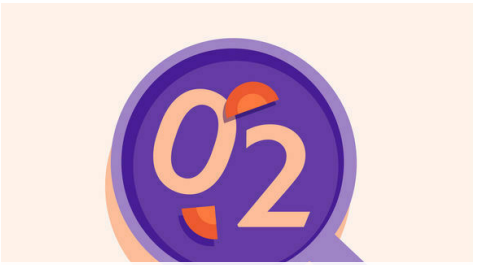
Calories 630kcal, Fat 30g, Carbs 57g, Protein 40g



1. Prep equipment, tortillas

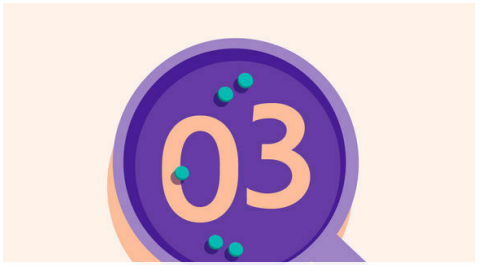
Preheat oven to 450°F with a rack in the center.

Lightly **oil** a rimmed baking sheet. Lightly brush one side of each **tortilla** with **oil**. Arrange oiled-side down on prepared baking sheet.



2. Assemble quesadillas

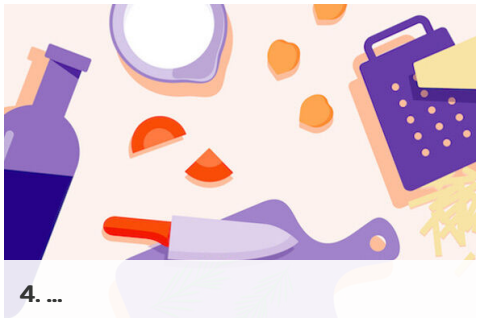
Using fingers or 2 forks, break **pulled pork** apart into bite-sized pieces and divide among **tortillas**. Top each with **cheese** and fold into half-moons.



3. Finish & serve

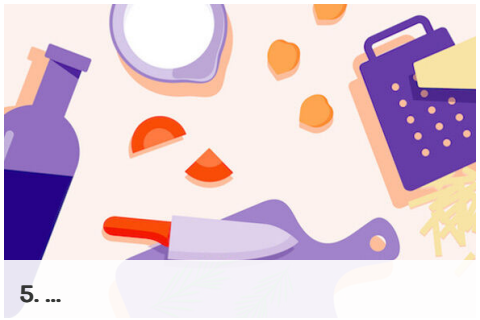
Bake **quesadillas** on center oven rack until **pork** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through cooking time, about 10 minutes total (watch closely as ovens vary).

Serve **pulled pork quesadillas** topped with **salsa** and **sour cream** on the side for dipping. Enjoy!



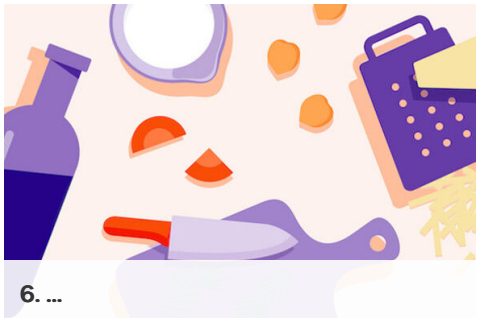
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!