



20-Min: Pulled Pork Quesadillas

with Salsa & Sour Cream



under 20min



2 Servings

The trick to these 20-minute quesadillas is the tender precooked pulled pork. We add zesty taco seasoning and salsa into the mix, before sandwiching the pork between flour tortillas with cheddar-jack cheese. Everything gets baked on one rimmed baking sheet for super easy clean up. And what's a quesadilla without toppings! The crispy tortillas are served with a dollop of fresh pico de gallo and a drizzle of sour cream.

What we send

- garlic
- 1 oz scallions
- ¼ oz fresh cilantro
- ½ lb pkg pulled pork
- 4 oz salsa
- ¼ oz taco seasoning
- 6 (8-inch) flour tortillas ¹
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷
- 1 plum tomato

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 29g, Carbs 57g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Finely chop **cilantro leaves and stems** together.



2. Season pork

Transfer **pulled pork** to a medium bowl, then break into bite-sized pieces with your hands. To the bowl with pork, combine **salsa**, **half each of the chopped cilantro and garlic**, and **2 teaspoons taco seasoning**, stirring to coat pork.



3. Assemble quesadillas

Lightly **oil** a rimmed baking sheet. Lightly brush **4 tortillas** with **oil** (save rest for own use). Divide **pulled pork filling** among tortillas, then top with **cheese** and fold into half-moons. Arrange quesadillas on prepared baking sheet.



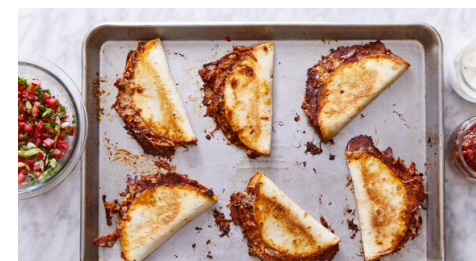
4. Bake quesadillas

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



5. Season sour cream

Meanwhile, in a small bowl, thin **sour cream** by stirring in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Core **tomato**, then finely chop. In a medium bowl, stir to combine **tomatoes**, **scallions**, **2 teaspoons each of vinegar and oil**, and **remaining chopped cilantro and garlic**. Season to taste with **salt** and **pepper**.



6. Serve

Spoon **pico de gallo** over **quesadillas** and drizzle with **sour cream**. Enjoy!