

DINNERLY



Customize with Pulled Pork

Speedy Recipe! Quesadillas with Guacamole



20-30min



2 Servings

| This version of the recipe is customized with pulled pork.

WHAT WE SEND

- 1 medium red onion
- ¼ oz taco seasoning
- 4 oz shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz guacamole
- ½ lb pkg ready to heat pulled pork

WHAT YOU NEED

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

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

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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 810kcal, Fat 43g, Carbs 69g, Protein 48g



1. Prep onions & pork

Halve **onion** lengthwise, then thinly slice through the root end. Finely chop ¼ **cup of the onion** and transfer to a small bowl. Stir in **2 tablespoons vinegar and a pinch each of salt and sugar** until combined; set aside, stirring occasionally, until step 5.

In a small bowl, add **pork**; use two forks to shred into smaller pieces, season all over with **taco seasoning, salt, and pepper**.



2. Cook pork & onion

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and cook, stirring occasionally, until well browned and cooked through, 3–4 minutes. Transfer to a medium bowl.

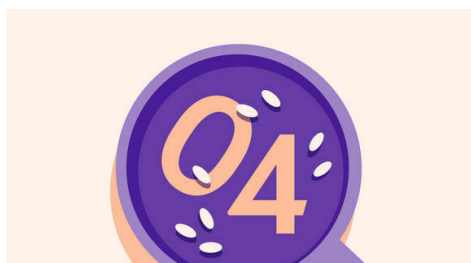
To same skillet, add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 5–6 minutes. Transfer to bowl with pork; stir in **all of the cheese**.



3. Assemble quesadillas

Preheat broiler with a rack in the top position.

Brush one side of each **tortilla** generously with **oil**. Arrange on a rimmed baking sheet, **oiled**-side down. Divide **pork mixture** between tortillas; fold into half-moons.



4. Cook quesadillas & serve

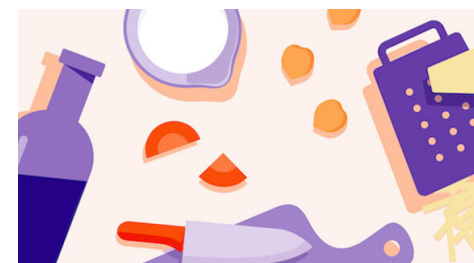
Broil **quesadillas** on upper oven rack until **cheese** is melted and **tortillas** are golden brown, flipping once, 1–2 minutes per side (watch closely as broilers vary). Cut into wedges, if desired.

Serve **pork quesadillas** topped with **guacamole** and **pickled onions**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!