

DINNERLY



Chili Pork Quesadillas with Poblanos & Charred Garlic Crema



20-30min



2 Servings

Pork and poblano peppers make a pretty delightful pair if we do say so ourselves. So we teamed them up and put them to work as the savory filling for this quesadilla. Spiced up with a kick of taco seasoning, the crispy quesadillas are served with a charred garlic crema dipping sauce to make a meal that is sure to put some pep in your step. We've got you covered!

WHAT WE SEND

- ground pork
- taco seasoning
- poblano pepper
- garlic
- 7
- 1,6
- 7

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- large skillet

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 34g, Carbs 41g, Protein 38g



1. Broil poblano & garlic

Preheat broiler with racks in top and middle positions. Peel **2 large garlic cloves**. Place 1 garlic clove and **poblano pepper** on a rimmed baking sheet. Broil on top rack until well charred all over, turning occasionally, about 10 minutes for the pepper and 5 mins for garlic (watch closely). Transfer pepper and garlic to a bowl; cover with plastic wrap.



2. Prep ingredients

Meanwhile, finely chop **remaining raw garlic clove**. Cut **cheddar** into small pieces. Once **poblano** is cool enough to handle, peel away charred outer skin, stem, and seeds, and thinly slice. Finely chop **charred garlic**. In a small bowl, stir together **sour cream** and chopped charred garlic; season with **salt** and **pepper**.



3. Cook pork

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork**, **¼ teaspoon salt**, and **a few grinds pepper**. Cook, breaking up pork with a spoon, until pork is browned and no longer pink, about 3 minutes. Add **taco seasoning** and **chopped raw garlic** to skillet and cook, 1 minute. Add **¼ cup water** and continue to cook until almost evaporated, about 1 minute.



4. Assemble quesadilla

Stir **sliced poblano** into **pork**. Brush 1 side of each **tortilla** generously with **oil**. Arrange tortillas on a work surface, oiled side-down. Mound filling on one half of each tortilla. Top with **cheese**, then fold into half-moons to close.



5. Make crema & serve

Arrange **quesadillas** on a rimmed baking sheet; broil on middle rack until **cheese** is melted and quesadillas are golden brown, shifting pan and flipping quesadillas halfway through for even browning, 2-4 minutes total (watch closely). Cut **quesadillas** into wedges and serve alongside **garlic crema**. Enjoy!



6. Spice it up!

If the taco seasoning and charred poblano peppers aren't spicy enough for you, add a drizzle of your favorite hot salsa or a hit of your favorite hot sauce.