

DINNERLY



Ground Pork & Poblano Quesadillas with 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 these quesadillas. Spiced up with a kick of taco seasoning, they're served with a charred garlic crema dipping sauce for a meal sure to put some pep in your step. We've got you covered!

WHAT WE SEND

- 1 poblano pepper
- 1 oz sour cream ⁷
- 10 oz pkg ground pork
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- rimmed baking sheet
- 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 820kcal, Fat 43g, Carbs 59g, Protein 53g



1. Broil poblano & garlic

Preheat broiler with racks in the top and center positions.

Place **1 whole garlic clove** and **poblano pepper** on a rimmed baking sheet. Broil on top oven rack until well charred all over, turning occasionally, about 5 minutes for garlic and 10 minutes for pepper (watch closely, broilers vary). Transfer to a bowl; cover with plastic wrap or clean kitchen towel. Reserve baking sheet for step 5.



4. Assemble quesadillas

Stir **sliced poblano** into skillet with **pork**.

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

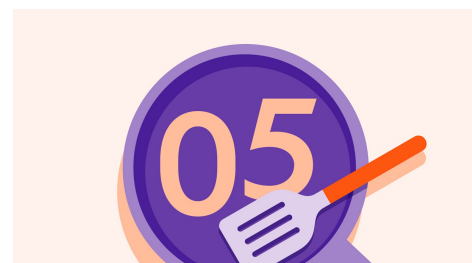


2. Prep ingredients

While **garlic** and **poblano** broil, finely chop **1 teaspoon raw garlic**; set aside for step 3.

Once poblano is cool enough to handle, peel away and discard charred outer skin, stem, and seeds; thinly slice remaining pepper and set aside for step 4.

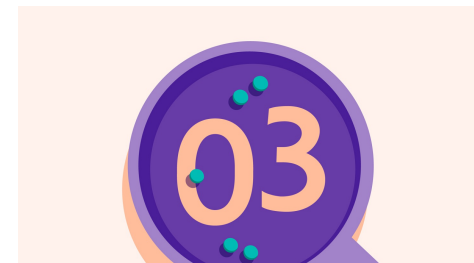
Finely chop **charred garlic**. Add to a small bowl with **sour cream**; stir to combine and season with **salt** and **pepper**.



5. Broil quesadillas & serve

Arrange **quesadillas** on reserved baking sheet; broil on center oven rack until **cheese** is melted and quesadillas are golden-brown, rotating sheet and flipping quesadillas halfway through cooking time, 2–4 minutes (watch closely).

Cut **pork and poblano quesadillas** into wedges and serve with **charred garlic crema** alongside. Enjoy!



3. Cook pork

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork**, **¼ teaspoon salt**, and **a few grinds of pepper**. Cook, breaking up into smaller pieces, until browned and no longer pink, about 3 minutes. Stir in **taco seasoning** and **chopped raw garlic**; continue to cook, 1 minute. Add **¼ cup water** and cook until almost evaporated, about 1 minute more; remove from heat.



6. Spice it up!

Need some spice in your life? Add a drizzle of your favorite hot salsa or a hit of your favorite hot sauce.