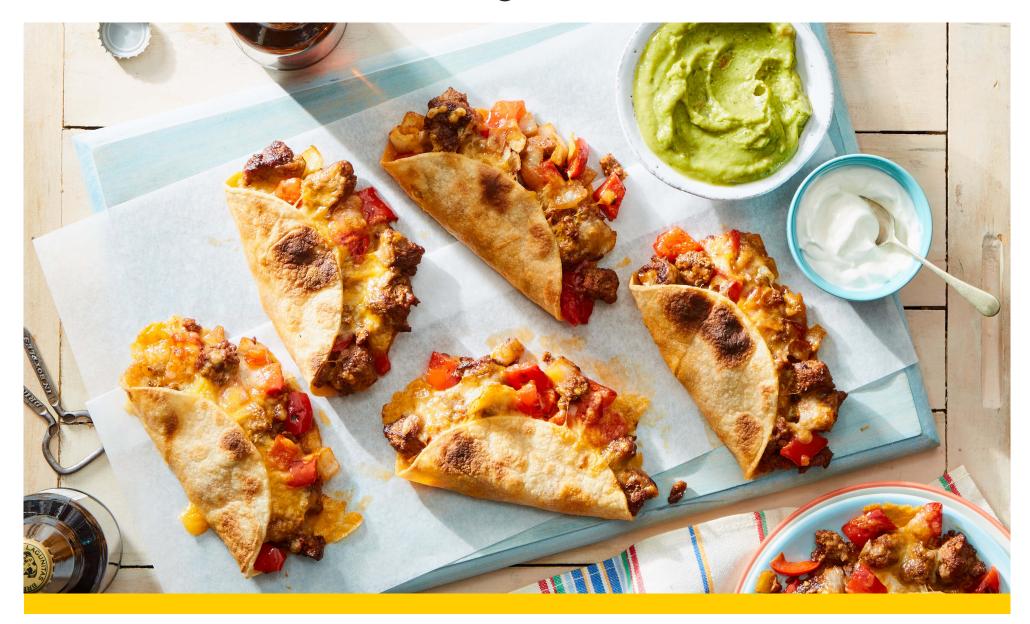
MARLEY SPOON



Fully Loaded Pork Quesadillas

with Sour Cream & Guacamole





Warm, gooey cheese in toasted corn tortillas makes a quesadilla, but this fully loaded version has so much more. We fill the tortillas with shredded cheese and a savory filling made with seasoned ground pork, peppers, onions, and red enchilada sauce. The quesadillas broil until browned and melted before we serve them with sour cream and guacamole for a deliciously saucy meal.

What we send

- 1 bell pepper
- 1 yellow onion
- 10 oz pkg ground pork
- 1/4 oz taco seasoning
- · 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas 1,2
- 2 (2 oz) shredded cheddarjack blend ³
- 2 (1 oz) sour cream ³
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Allergens

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 52g, Carbs 79g, Protein 56g



1. Prep ingredients

Halve **bell pepper**, remove stem and seeds, and cut into ½-inch pieces. Cut **onion** into ½-inch pieces.



2. Brown pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and **a pinch each of salt and pepper**. Cook, breaking pork up into smaller pieces, until well browned, 5-7 minutes.



3. Cook veggies

If skillet looks dry, add another tablespoon oil. Add bell peppers and onions to skillet with pork. Season with a pinch each of salt and pepper. Cook, stirring occasionally, until veggies are tender, 7-9 minutes. Add taco seasoning and cook until fragrant, about 30 seconds.



4. Build filling

Add enchilada sauce and 3 tablespoons water to skillet with pork and veggies; bring to a simmer, scraping up bits from the bottom of the skillet. Cook, stirring, until water is evaporated and pork is nicely coated, 1-2 minutes more. Remove from heat and season to taste with salt and pepper.



5. Build quesadillas

Preheat broiler with a rack in the upper third.

Brush one side of each **tortilla** generously with **neutral oil**. Arrange tortillas on a rimmed baking sheet, oiled side down. Divide **pork mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **shredded cheddar-jack cheese**. Fold in half to close. Transfer to a baking sheet in a single layer.



6. Broil & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden brown, flipping **quesadillas** halfway through, 2-4 minutes (watch closely as broilers vary). Let cool for 5 minutes, then cut into wedges, if desired.

Serve **quesadillas** alongside **sour cream** and **quacamole**. Enjoy!