



Baked Cheddar & Pulled Pork Quesadillas

with Salsa & Guacamole



20-30min



2 Servings

Quesadillas are always a dinner winner! This version is full of pulled pork, roasted corn, poblano peppers, and zucchini—all held together by cheddar-jack cheese. Instead of messy stovetop frying, we bake these 'dillas on a baking sheet until crisp and serve them with salsa and creamy guacamole for dipping and topping. Simple to prepare and delicious—our favorite dinner time duo.

What we send

- 1 zucchini
- 1 poblano pepper
- garlic
- ½ lb pkg ready to heat pulled pork
- 2 (2½ oz) corn
- 2 (2 oz) shredded cheddar-jack blend ¹
- 2 (4 oz) salsa
- 2 (10-inch) flour tortillas ^{2,3}
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & pepper

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1010kcal, Fat 65g, Carbs 63g, Protein 32g



1. Prep & roast zucchini

Preheat oven to 450°F with a rack in the lower third. Trim ends from **zucchini**, then halve lengthwise and cut crosswise into ½-inch thick half-moons. On a rimmed baking sheet, toss zucchini with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on lower oven rack until zucchini is just tender, about 10 minutes (watch closely as ovens vary).



4. Season filling

Transfer **filling** to a medium bowl and season to taste with **salt** and **pepper**; reserve baking sheet for step 5. Add **⅔ of the cheddar-jack blend** and **2 tablespoons salsa** to bowl and stir to coat.



2. Prep ingredients

Meanwhile, halve **poblano pepper**; discard stem and seeds, then thinly slice crosswise. Finely chop **2 teaspoons garlic**. Use your fingers or two forks to break up **pork** into bite-sized pieces.



5. Assemble quesadillas

Lightly brush one side of **tortillas** with **oil**. Arrange, **oiled** side down, on same baking sheet. Divide **filling** among tortillas, then spread to the edges and fold in half. Sprinkle tortillas with **remaining cheese** on top.



3. Roast filling

Add **pork, corn, peppers, chopped garlic, 1 tablespoon water**, and **2 teaspoons oil** to baking sheet with **zucchini**; carefully stir to combine. Roast on lower oven rack until peppers are tender and zucchini is browned in spots, about 5 minutes (watch closely).



6. Bake quesadillas & serve

Bake **quesadillas** on lower oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, 8-10 minutes (watch closely). Serve **cheddar, pork, and veggie quesadillas** with **guacamole** and **remaining salsa** alongside. Enjoy!