

DINNERLY



FAST

**PICKY EATER
PROOF**

Pork Quesadilla with Pickled Cucumber Salad



20-30min



2 Servings

This pork quesadilla requires no fuss. Just some good, old fashioned, quick skillet cooking that includes ground pork, red onion, garlic, smoked paprika and even a splash of vinegar. As a result, this dinner comes together faster than you can say quesadilla 106 times. (We have not actually tested that, but we think it's a pretty good guess.) Let us know! We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 medium red onion
- 2 (¾ oz) pieces sharp cheddar ¹
- 1 pkg ground pork
- smoked paprika (use 1 tsp)
- 4 (8-inch) flour tortillas ²

WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- kosher salt & ground pepper
- sugar
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 51g, Carbs 54g, Protein 34g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop 1 **teaspoon garlic**. Halve **cucumber** lengthwise (peel if desired), then thinly slice crosswise into half moons. Peel **onion**, then thinly slice ¼ cup and finely chop ½ cup from remaining onion. Finely chop **all of the cheddar cheese**.



2. Make cucumber salad

In a medium bowl, whisk 1 **tablespoon vinegar** with a **pinch each salt, pepper, and sugar**. Stir in **cucumbers** and **onion rings**. Set aside to marinate.



3. Cook pork

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **chopped onions**; cook, stirring, until softened, 1–2 minutes. Add **pork** and a **pinch each salt and pepper**; cook breaking up pork until browned and cooked through, 3–4 minutes. Stir in **garlic**, 1 **teaspoon of the paprika**, 1 **teaspoon vinegar**, and ¼ **cup water**. Cook until water is mostly evaporated, 1–2 minutes.



4. Assemble quesadillas

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



5. Cook quesadillas & serve

Arrange **quesadillas** on a rimmed baking sheet; broil on top oven rack until **cheese** is melted and **quesadillas** are golden-brown, rotating pan and flipping quesadillas halfway through for even browning, about 1 minute per side (watch closely). Cut **pork quesadillas** in half and serve with **cucumber salad** alongside. Enjoy!



6. Take it to the next level

Add guacamole, sour cream, salsa, even pickled jalapeños--whatever you like on top of your quesadillas!