



## Pulled Pork Quesadillas:

Let's Cut the Prep!



under 20min



2 Servings

We found a way to create the perfect quesadillas with little prep work and no greasy stovetop. The trick is pre-cooked pulled pork mixed with ready-made salsa. It's the perfect filling for flour tortillas along with cheddar cheese. It's toasted under the broiler for that signature crispness without the splatter. A drizzle of sour cream and quick-pickled radishes for a stand-out finish that only takes 20 minutes to prepare.



## What we send

- ¼ oz fresh cilantro
- garlic
- 2 oz red radishes
- ½ lb pulled pork
- 8 oz salsa
- 6 (8-inch) flour tortillas <sup>1</sup>
- 4 oz cheddar <sup>7</sup>
- 1 oz sour cream <sup>7</sup>

## What you need

- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper
- sugar
- neutral oil

## Tools

- rimmed baking sheet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

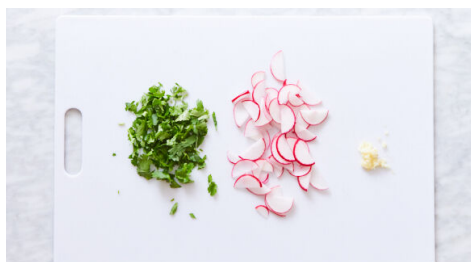
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 620kcal, Fat 33g, Carbs 42g, Proteins 51g



## 1. Prep ingredients

Preheat broiler with top rack 6-inches from heat source. Coarsely chop **cilantro leaves and stems**. Finely chop **½ teaspoon garlic**. Halve **radishes**, then thinly slice into half moons.



## 2. Make filling

Transfer **pulled pork** to a medium bowl; use your finger to break into bite-sized pieces. Mix with **half each of the salsa and cilantro**. In a small bowl, combine **radishes** with **2 teaspoons vinegar** and **a pinch each of salt and sugar**. Set aside to pickle until step 6. Coarsely grate or chop **cheddar**, if necessary.



## 3. Assemble quesadillas

Lightly brush **tortillas** on one side with **oil**; transfer oiled side down to a rimmed baking sheet. Divide **pulled pork** filling among tortillas, then top with **cheese** and fold into half moons.



## 4. Broil quesadillas

Broil **quesadillas** on top oven rack until tortillas are browned in spots and cheese is melted, 2-3 minutes per side (watch closely as broilers vary).



## 5. Prepare toppings

While **quesadillas** broil, in a small bowl, thin **all of the sour cream** by adding **1 teaspoon of water** at a time, to make a spoonable sauce. Stir in **chopped garlic** and **a pinch each of salt and pepper**.



## 6. Finish & serve

Remove **quesadillas** from oven and cut into wedges. Serve **quesadillas** with **sour cream** drizzled on top and garnish with **pickled radishes** and **remaining cilantro**. Serve **remaining salsa** on the side for dipping. Enjoy!