

DINNERLY



Pulled Pork Quesadillas with Salsa:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these pulled pork quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just assemble the quesadillas and bake in the oven. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ¹
- ½ lb pkg pulled pork
- 2 oz pkg shredded cheddar-jack blend ⁷
- 4 oz salsa
- 2 (1 oz) pkts sour cream ⁷

WHAT YOU NEED

- neutral oil

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 540kcal, Fat 27g, Carbs 37g, Proteins 37g



1. Prep equipment, tortillas

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet.

Lightly brush one side of each **tortilla** with **oil**. Arrange oiled-side down on prepared baking sheet.



2. Assemble quesadillas

Using fingers or forks, break **pulled pork** into bite-sized pieces and divide among **tortillas**. Top with **cheese** and fold into half-moons.



3. Bake & serve

Bake **quesadillas** on center oven rack until **pork** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through cooking time, about 10 minutes (watch closely as ovens vary).

Serve **quesadillas** topped with **salsa** and **sour cream**. Enjoy!



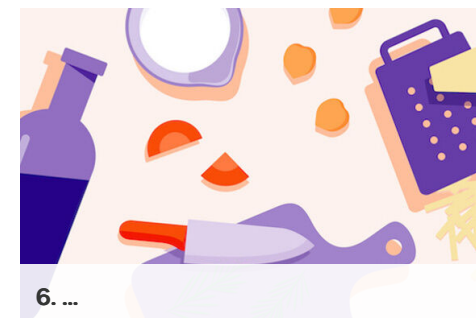
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!