

DINNERLY



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 test that, but we think it's a pretty good guess.) Let us know! We've got you covered!

WHAT WE SEND

- 6 (8-inch) flour tortillas ^{1,2}
- ¾ oz cheddar ³

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar

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



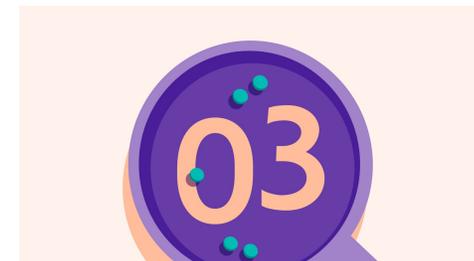
1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Halve **cucumber** lengthwise, then thinly slice crosswise into half moons. Peel and halve **onion**. Thinly slice ¼ cup onion rings, then finely chop ½ cup. Finely chop **cheddar cheese**.



2. Make cucumber salad

Add **1 tablespoon vinegar**, ¼ **teaspoon salt**, **a few grinds pepper**, and **a pinch of sugar** to a medium bowl. Whisk to blend. Add **cucumbers** and **onion rings**; toss to combine. Set aside.



3. Cook pork

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **chopped onion**. Cook until softened, 1–2 minutes. Add **pork**, ½ **teaspoon salt**, and **few grinds pepper**. Cook until browned and cooked through, 3–4 minutes. Stir in **garlic**, **1 teaspoon paprika**, **1 teaspoon vinegar**, and ¼ **cup water**. Cook until water is mostly evaporated, about 1 minute.



4. Assemble quesadilla

Preheat broiler with top rack 6-inches from heat source. Brush 1 side of each **tortilla** generously with **oil**. Arrange tortillas on a work surface, oiled side-down. Mound an even 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 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 quesadillas in half serve alongside **cucumber salad**. Enjoy!



6. Take it to the next level

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