


DINNERLY



Pork Quesadilla with Pickled Cucumber Salad

 20-30min  4 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

- ground pork
- garlic
- cucumbers
- red onion
- smoked paprika

WHAT YOU NEED

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

TOOLS

- large skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 780.0kcal, Fat 48.0g, Proteins 33.0g, Carbs 51.0g



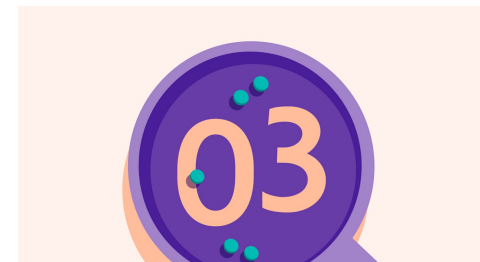
1. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Halve **cucumbers** lengthwise, then thinly slice crosswise into half moons. Peel and halve **onion**. Thinly slice ½ cup onion rings, then finely chop 1 cup onion. Finely chop **cheddar cheese**.



2. Make cucumber salad

Add **2 tablespoons vinegar**, ½ **teaspoon salt**, a **few grinds pepper**, and ¼ **teaspoon sugar** to a medium bowl. Whisk to blend. Add **cucumbers** and **onion rings**; toss to combine. Set aside.



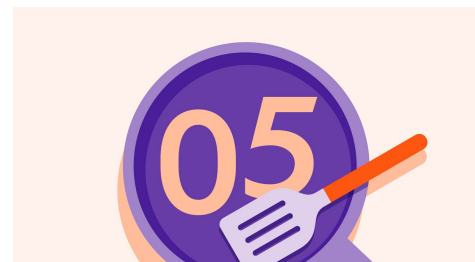
3. Cook pork

Heat **1 ½ tablespoons oil** in large skillet until shimmering. Add **chopped onion** and cook until softened, 1–2 minutes. Add **pork**, **1 teaspoon salt**, and **several grinds pepper**. Cook until browned and mostly cooked through, 4-5 minutes. Stir in **garlic**, **2 teaspoons paprika**, **1 ½ teaspoons vinegar**, and ⅓ **cup water**. Cook until water is mostly evaporated, 1–2 minutes.



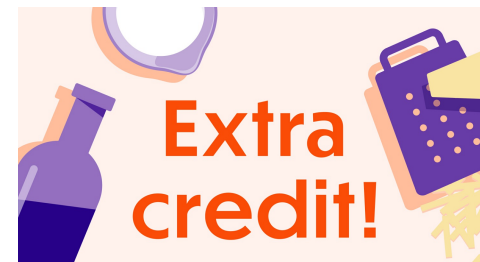
4. Assemble quesadilla

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

Cook **quesadillas** in batches, arranging 4 at a time 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 and 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!