



# UCOOK

## Kassler Quesadilla

with pickled jalapeño & creamy guacamole

A loaded quesadilla featuring smoky kassler steak cubes, charred corn, pickled jalapeños, mozzarella and cheddar. All loaded up into a whole wheat tortilla, and then perfectly toasted to create the ultimate cheese-pull. Served with a sour cream & chives guacamole. So yummy!

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**Hands-on Time:** 25 minutes

**Overall Time:** 30 minutes

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**Serves:** 2 People


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**Chef:** Rhea Hsu

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 Quick & Easy

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 Waterford Estate | Waterford Old Vine Chenin Blanc

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## Ingredients & Prep

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80g	Guacamole
40ml	Sour Cream
8g	Fresh Chives <i>rinsed &amp; finely chopped</i>
80g	Corn
360g	Pork Kassler Steak Cubes
15ml	NOMU Mexican Spice Blend
4	Whole Wheat Tortillas
20g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>
100g	Grated Mozzarella & Cheddar Cheese

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. WHAT'S UP GUAC?** In a small bowl, combine the guacamole, the sour cream, ½ the chopped chives, and seasoning. Set aside.

**2. IT'S THE FILLING FOR US** Place a pan over medium-high heat with a drizzle of oil. When hot, add the corn and the kassler chunks and fry until crispy, 5-6 minutes (shifting occasionally). In the final minute, add the NOMU spice blend. Remove from the pan, season, and set aside.

**3. ASSEMBLY LINE** Top 2 of the tortillas with the corn & kassler mixture, the chopped jalapeño (to taste), and the grated cheese. Sandwich each loaded tortilla with the remaining tortillas.

**4. TOAST 'EM UP** Place one quesadilla in a clean pan or griddle pan over medium heat. Toast until golden, 1-2 minutes. Cover the pan with a chopping board or a plate. Flip the pan quickly, so the quesadilla flips onto the board or plate. Slide the quesadilla back into the pan, so the untoasted side is on the base of the pan. Toast the other side until the cheese is melted, 1-2 minutes. Remove from the pan and cut into 4 triangles. Repeat with the remaining quesadillas.

**5. DIG IN** Arrange the kassler quesadilla triangles on your plate. Serve the guacamole on the side for dunking. Garnish with the remaining chives and any remaining jalapeño. Enjoy, Chef!

## Nutritional Information

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Per 100g

Energy	904kJ
Energy	216kcal
Protein	11.6g
Carbs	15g
of which sugars	2.2g
Fibre	1.5g
Fat	12.2g
of which saturated	5.3g
Sodium	679mg

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## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 2  
Days