



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!


Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Rhea Hsu

 Quick & Easy

 Waterford Estate | Waterford Old Vine Chenin Blanc

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Ingredients & Prep

160g	Guacamole
80ml	Sour Cream
15g	Fresh Chives <i>rinsed & finely chopped</i>
160g	Corn
720g	Pork Kassler Steak Cubes
30ml	NOMU Mexican Spice Blend
8	Wholewheat Tortillas
40g	Sliced Pickled Jalapeños <i>drained & roughly chopped</i>
200g	Grated Mozzarella & Cheddar Cheese

From Your Kitchen

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, 6-7 minutes (shifting occasionally). In the final minute, add the NOMU spice blend. Remove from the pan, season, and set aside.

3. ASSEMBLY LINE Top 4 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

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

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days