Hawaiian Holiday Quesadillas



Ingredients

1 lb / 0.5 kg lean ground pork
1 Tbsp / 15 mL sodium-reduced soy sauce
3 Tbsp / 45 mL dark rum
½ tsp / 2 mL sesame oil
2 cloves garlic, minced
½ tsp / 2mL EACH ground coriander, ground cumin and salt
¼ tsp / 1 mL ground ginger
⅛ tsp / 0.5 mL ground cloves
¼ tsp / 1 mL red pepper flakes (or more to taste)
5 large flour tortillas
½ cup / 125 mL chopped red onion
½ cup / 125 mL chopped red or green bell pepper
½ cup / 125 mL drained crushed pineapple
1 cup / 250 mL shredded partly-skimmed Mozzarella cheese
Bottled plum sauce

Directions

1. In large bowl, gently combine ground pork, soy sauce, rum, sesame oil, garlic, coriander, cumin, salt, ginger, cloves and red pepper flakes; do not overmix. Cover and refrigerate 2-8 hours.
2. In nonstick skillet over medium-high heat, thoroughly cook mixture until no pink remains, breaking up larger pieces of pork with spatula, about 10 minutes. Drain any fat.
3. Spread pork mixture on one half of each of 5 tortillas. Top meat with onion, bell pepper, pineapple and cheese.
4. Spread unfilled side of each tortilla with 1 Tbsp plum sauce. Fold over filled sides and press gently.
5. In nonstick skillet over medium-high heat, cook tortillas until lightly browned and cheese has melted.
6. Remove from heat and slice into 4 wedges. Serve with additional plum sauce.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 20
- **Number of Servings:** 10-20