



Total Time
40 MIN.


Serving & Size
1 SERVING (1 QUESADILLA WITH SALSA)

Difficulty
EASY

Yields
50

Looking for a new twist on the traditional Quesadilla? Boneless pork tenderloin, Cheddar cheese, and tomato corn relish made with jalapeno peppers combine with Campbell's® Condensed Tomato Soup to spice up any menu.

Nutrition Facts	
Serving Size	1 SERVING (1 QUESADILLA WITH SALSA)
Amount Per Serving	
Calories 461	
% Daily Value	
Total Fat 18.7g	29%
Saturated Fat 7.3g	37%
Cholesterol 62mg	21%
Sodium 1042mg	43%
Total Carbohydrate 47.9g	16%
Dietary Fiber 4.3g	17%
Protein 26.8g	54%
Vitamin A 12%	Vitamin C 64%
Calcium 26%	Iron 20%

INGREDIENTS	WEIGHT	MEASURE
vegetable oil		1/4 cups
green pepper, diced	5 lb.	1 1/4 gallons
onion, diced	5 lb.	1 1/4 cups
jalapeño pepper, seeded, chopped		667/1000 cups
 Campbell's® Condensed Tomato Soup , 50 oz ea	50 oz.	1 cans
whole kernel corn, drained	3 lb.	1 1/2 qt.
lemon juice		1/2 cups
diced tomatoes	3 lb.	1 1/2 qt.
cilantro, chopped		333/1000 cups
flour tortilla, 10-inch		50 ea.
boneless pork tenderloin, cooked, shaved	6 lb.	
sharp Cheddar cheese, shredded	3 lb.	3 1/4 qt.

PORK QUESADILLAS WITH TOMATO CORN RELISH



INSTRUCTIONS

1. To make relish: In large saucepot in hot oil, cook green peppers, onions and jalapeño peppers until tender. Add soup, corn and lemon juice. Cook 10 minutes.
2. Remove from heat. Add tomatoes and cilantro.
3. On half of each tortilla, layer 2 oz. pork, 1/2 cup corn relish and 1 oz. cheese. Fold in half.
4. CCP: Broil until internal temperature is 155° F. or higher for 15 seconds and cheese is melted.
5. CCP: Hold at 140° F. or higher. Portion 1 tortilla per serving.