

DINNERLY



Shrimp & Veggie Loaded Quesadillas with Enchilada Sauce & Sour Cream



30min



2 Servings

These aren't your everyday quesadillas. They're coool quesadillas. The biggest thing that's in is shrimp, zucchini, bell peppers, and onions drenched in red enchilada sauce and broiled to crisp and cheesy perfection. Get with the times! We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 yellow onion
- 1 zucchini
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 oz red enchilada sauce
- ½ lb pkg shrimp ^{2,17}
- 6 (6-inch) flour tortillas ^{1,6}
- 1 oz sour cream ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Shellfish (2), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 37g, Carbs 76g, Protein 46g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve **bell pepper**; discard stem and seeds, then thinly slice crosswise. Halve and thinly slice **onion**. Halve **zucchini** lengthwise, then thinly slice into half moons.



2. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **onions**; cook, stirring occasionally, until softened and browned in spots, 5–7 minutes. Add **zucchini** and cook, stirring occasionally, until softened, about 3 minutes. Transfer to a bowl; season to taste with **salt** and **pepper**. Stir in **cheese** and **half of the enchilada sauce**.



3. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Add to **veggies**.



4. Assemble & broil

Lightly brush one side of **tortillas** with **oil**; transfer oiled-side down to a rimmed baking sheet. Divide **veggie filling** and **shrimp** among them and fold into half moons.

Broil on upper oven rack until tortillas are browned in spots and cheese is melted, 2–3 minutes per side (watch closely as broilers vary).



5. Serve

Serve **quesadillas** with **sour cream** and **remaining enchilada sauce** drizzled on top. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.