

DINNERLY



Stuffed Broccoli-Cheddar Tacos with Ranch



20-30min



2 Servings

Behold the power of the taco. We find they make the perfect vehicle for transporting these crisp roasted veggies from the plate to your mouth. The best part? We're loading it up with melted cheese and zesty ranch dressing for a finger-licking finish. We've got you covered!

WHAT WE SEND

- 2 (½ lb) broccoli
- 1 medium red onion
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1½ oz) ranch dressing ^{3,6,7}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

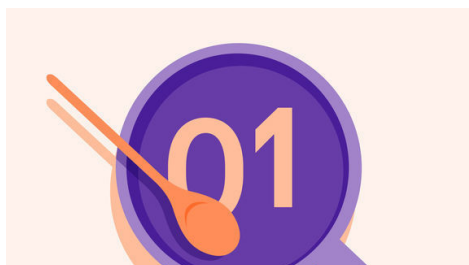
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

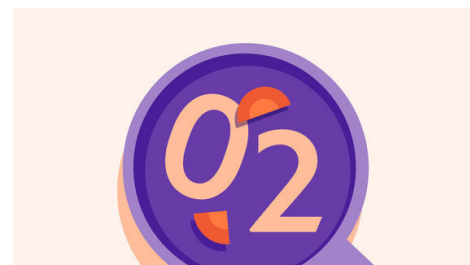
Calories 670kcal, Fat 39g, Carbs 63g, Protein 22g



1. Prep ingredients

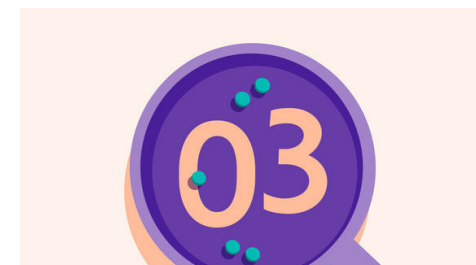
Preheat oven to 450°F with a rack in the upper third.

Finely chop **2 teaspoons garlic**. Cut **broccoli** into 1-inch florets, if necessary. Halve **onion** and quarter each half into wedges.



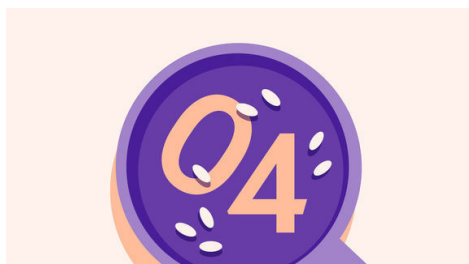
2. Roast broccoli & onions

On a rimmed baking sheet, toss **broccoli**, **onions**, and **chopped garlic** with a **drizzle of oil** and season with **salt** and **pepper**. Roast on upper oven rack until veggies are tender and browned in spots, 8–10 minutes.



3. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time; cook until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm.



4. Melt cheese & serve

Once **broccoli and onions** are done roasting, remove baking sheet from oven and sprinkle **cheese** evenly over top. Return to upper oven rack until cheese is melted, about 1 minute.

Serve **warm tortillas** filled with **cheesy broccoli and onions**. Drizzle with **some of the ranch dressing** and serve remaining on the side. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!