

# MARLEY SPOON



## Epic Bean & Cheese Crunchwrap Quesadillas

with Guacamole & Salsa



40-50min



2 Servings

There's no such thing as too much of a good thing, and these next-level quesadillas are proof. We layer crisp corn tortillas with creamy fried beans, melted cheddar-jack cheese, shredded lettuce, sour cream, and tomatoes, then wrap it up in flour tortillas. Creamy guacamole and tomato salsa on the side are the perfect choose-your-own-adventure dippers. The result is a textural paradise—the crunch is truly supreme.



## What we send

- 1 plum tomato
- 1 romaine heart
- 16 oz can refried beans <sup>3</sup>
- 4 (10-inch) flour tortillas <sup>3,4</sup>
- 6 (6-inch) corn tortillas
- 4 oz VELVEETA® Cheese Sauce <sup>2</sup>
- 2 (1 oz) sour cream <sup>2</sup>
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- 2 oz guacamole
- 4 oz salsa

## What you need

- neutral oil
- kosher salt
- large egg <sup>1</sup>

## Tools

- 2 rimmed baking sheets
- microwave
- large skillet

## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1140kcal, Fat 57g, Carbs 114g, Protein 41g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center position. Cut **tomato** into ¼-inch pieces. Thinly slice **lettuce** crosswise into ribbons; discard stem end. Transfer **1 cup of refried beans** to a microwave-safe bowl (save rest for own use).

Cut **1 of the flour tortillas** into quarters.



### 4. Assemble crunchwraps

Place warmed **flour tortillas** on a work surface. Add **⅓ cup refried beans** to the center of each tortilla and spread into a 5-inch circle. Top each with **⅓ of the VELVEETA® Cheese Sauce**. Top with **tostadas**.



### 2. Bake tostadas

On a rimmed baking sheet, brush **3 corn tortillas** (save rest for own use) generously with **oil** on both sides; sprinkle with **salt**. Place a 2nd rimmed baking sheet on top to keep tortillas flat as they bake.

Bake on center oven rack until crisp and browned in spots, 8-12 minutes, flipping tortillas and removing top baking sheet halfway through. Transfer **tostadas** to a plate.



### 5. Finish assembly

Spread a thin layer of **sour cream** on each **tostada**, then top with a small handful of **lettuce** and **diced tomato**. Top each with **⅓ of the shredded cheese**, then cover with **1 piece of the cut flour tortilla**.

Brush **egg** around edges of **each full flour tortilla**. Fold one side of the flour tortilla up, and continue gently folding around the edges until closed.



### 3. Warm tortillas

In a small bowl, whisk **1 large egg**.

Microwave **refried beans** until warmed through but not hot, 30-60 seconds.

In a large skillet over medium heat, warm **remaining 3 flour tortillas** one at a time until softened, about 30 seconds. Reserve skillet for step 6.



### 6. Finish & serve

Heat **2 teaspoons oil** in reserved skillet over medium heat. Add **crunchwraps**, folded side down, and cook in batches as necessary, pressing down gently around edges until golden brown and crispy, 2-3 minutes. Flip and cook until golden, 2-3 minutes more. Cut crunchwraps into quarters. Serve with **guacamole** and **salsa** on the side. Enjoy!