

# DINNERLY



## No Chop! Plant-Based Ground Quesadillas

with Guac & Salsa



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these plant-based ground quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the ground, assemble the quesadillas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz guacamole
- 4 oz salsa
- ¼ oz taco seasoning
- ½ lb pkg Impossible patties <sup>6</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

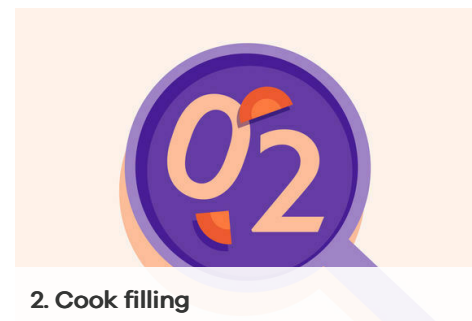
Calories 780kcal, Fat 42g, Carbs 70g, Protein 37g



#### 1. Prep tortillas

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

Lightly brush one side of each **tortilla** with **oil**. Arrange oiled-side down on a rimmed baking sheet.



#### 2. Cook filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **Impossible patties**, **taco seasoning**, and a **pinch each of salt and pepper**. Cook, stirring and breaking up into smaller pieces, until browned, 3–4 minutes.

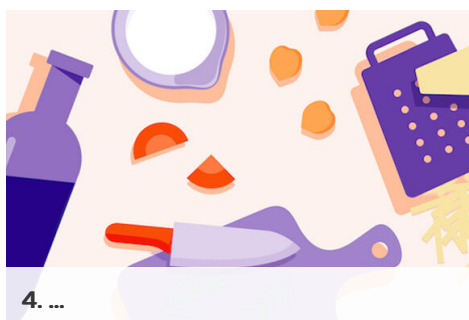
Divide filling among **tortillas**. Sprinkle with **cheese** and fold tortillas into half-moons.



#### 3. Bake quesadillas & serve

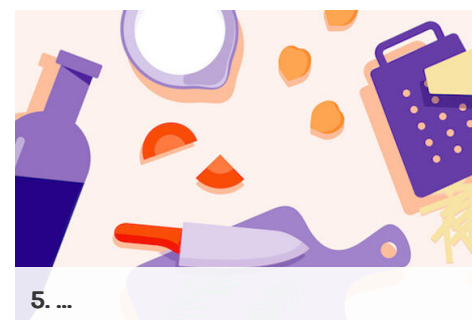
Bake **quesadillas** on center oven rack until **cheese** is melted and **tortillas** are browned in spots, flipping halfway through cooking time, 8–12 minutes (watch closely as ovens vary).

Serve **quesadillas** topped with **salsa** and **guacamole**. Enjoy!



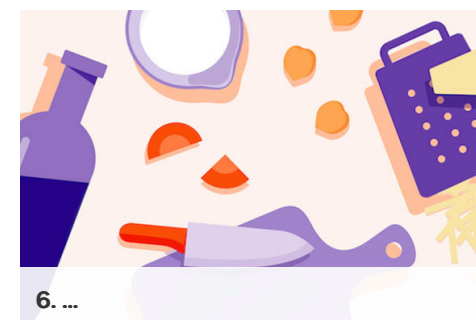
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!