

DINNERLY



Cheesy Bean Quesadillas with Roasted Red Peppers & Guacamole



20-30min



2 Servings

At Dinnerly, we like a lot of things: good food made fast and happy faces both top that list. This cheesy bean quesadilla requires no fuss. Just some quick skillet cooking of pinto beans, granulated garlic, and taco seasoning. It's smothered in a roasted red pepper relish, then loaded up with creamy guacamole. We've got you covered!

WHAT WE SEND

- 4 oz roasted red peppers
- ¼ oz granulated garlic
- ¼ oz taco seasoning
- 15 oz can pinto beans
- 2 (10-inch) flour tortillas ^{1,2}
- 2 (2 oz) shredded cheddar-jack blend ³
- 2 (2 oz) guacamole

WHAT YOU NEED

- olive oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 40g, Carbs 62g, Protein 27g



1. Make red pepper relish

Preheat broiler with top rack 6 inches from heat source. Coarsely chop **roasted red peppers**.

In a small bowl, stir to combine **2 tablespoons peppers**, **1 teaspoon oil**, **½ teaspoon vinegar**, and **⅓ teaspoon each of the granulated garlic and taco seasoning**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



2. Cook bean filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beans and their liquid**, **¼ teaspoon granulated garlic**, and **remaining taco seasoning**. Reduce heat to medium-low and cook until liquid is evaporated and beans are thickened, 5–7 minutes. Remove skillet from heat; season to taste with **salt** and **pepper**.



3. Assemble quesadillas

Lightly brush one side of **tortillas** with oil. Transfer to a rimmed baking sheet, oiled side down. Divide **bean filling** among tortillas, spreading evenly over one half of each. Top beans with **remaining peppers**, then sprinkle **cheese** over top. Fold tortillas into half-moons.



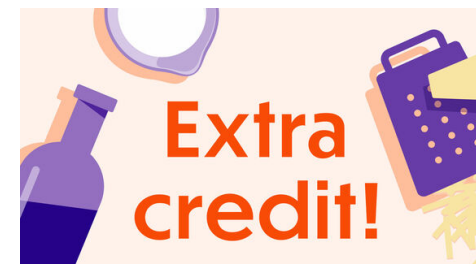
4. Broil quesadillas

Broil **quesadillas** on top oven rack until browned in spots, 2–3 minutes per side (watch closely as broilers vary).



5. Serve

Cut **cheesy bean quesadillas** into wedges. Serve with **guacamole** and **roasted red pepper relish** spooned over top. Enjoy!



6. Take it to the next level

Make a zingy lime crema to serve alongside these fully loaded quesadillas. Combine lime zest with sour cream, then season to taste with salt and pepper.