



Fast! Impossible Quesadillas

with Salsa & Sour Cream



under 20min



2 Servings

The trick to these speedy quesadillas is the quick-cooking Impossible patties. We add zesty taco seasoning and salsa before sandwiching the plant-based ground between flour tortillas with cheddar-jack cheese. Everything gets baked on one rimmed baking sheet for super easy clean up. And what's a quesadilla without toppings! The crispy tortillas are served with a dollop of fresh pico de gallo and a drizzle of sour cream.

What we send

- garlic
- 2 scallions
- ¼ oz fresh cilantro
- ½ lb pkg Impossible patties ⁶
- 4 oz salsa
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷
- 1 plum tomato

What you need

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

Tools

- rimmed baking sheet

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 750kcal, Fat 38g, Carbs 69g, Protein 37g



1. Prep ingredients

Preheat oven to 450°F with rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Finely chop **cilantro leaves and stems** together. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **Impossible patties** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and heated through, 3-5 minutes.



4. Bake quesadillas

Bake **quesadillas** on center oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, about 10 minutes, flipping halfway through baking (watch closely as ovens vary).



2. Season Impossible ground

Transfer **Impossible ground** to a medium bowl. Add **salsa**, **half each of the chopped cilantro and garlic**, and **2 teaspoons taco seasoning**, stirring to coat.



5. Season sour cream

Meanwhile, in a small bowl, thin **sour cream** by stirring in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Core **tomato**, then finely chop. In a medium bowl, stir to combine **tomatoes, scallions, 2 teaspoons each of vinegar and oil**, and **remaining chopped cilantro and garlic**. Season to taste with **salt** and **pepper**.



3. Assemble quesadillas

Lightly **oil** a rimmed baking sheet. Lightly brush **tortillas** with **oil**. Divide **Impossible ground filling** among tortillas, then top with **cheese** and fold into half-moons. Arrange quesadillas on prepared baking sheet.



6. Serve

Spoon **pico de gallo** over **quesadillas** and drizzle with **sour cream**. Enjoy!