

DINNERLY



Brussels Sprouts & Cheddar Quesadillas with Sour Cream



20-30min



2 Servings

Come dinnertime on a weeknight, we are 100% not chill. You know what is chill? Quesadillas for dinner. Especially these crispy, cheesy ones, loaded with charred Brussels sprouts and onion, and finished with a heavy drizzle of sour cream. We've got you covered!

WHAT WE SEND

- 1 red onion
- ½ lb Brussels sprouts
- ¼ oz ground cumin
- 6 (6-inch) flour tortillas ^{2,3}
- 1 oz sour cream ¹
- 2 (2 oz) shredded cheddar-jack blend ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 42g, Carbs 76g, Protein 30g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Halve **onion** and thinly slice.

Trim and discard ends from **Brussels sprouts**; halve lengthwise, then thinly slice halves crosswise into thin strips.



2. Broil veggies

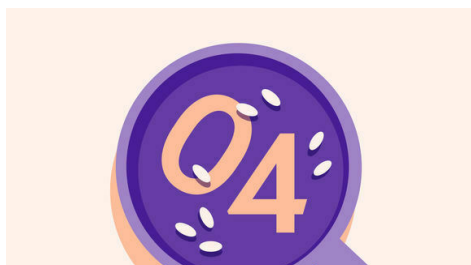
On a rimmed baking sheet, toss **sliced onions and Brussels sprouts** with **1½ tablespoons oil** and **1½ teaspoons cumin**; season with **salt** and **pepper**. Broil on top oven rack until tender and browned in spots, 10–12 minutes (watch closely). Carefully transfer to a large bowl; reserve baking sheet for step 4 and keep broiler on.



3. Prep tortillas & cream

While **veggies** roast, brush **tortillas** on both sides with **oil**; set aside.

In a small bowl, stir to combine **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.



4. Assemble quesadillas

To bowl with **veggies**, add **all of the cheese** and toss to combine. Season to taste with **salt** and **pepper**. On a clean work surface, divide **veggie-cheese filling** among **tortillas**, spreading into an even layer. Fold into half-moons, then transfer **quesadillas** to reserved baking sheet.



5. Finish & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are crispy and browned in spots, 1–2 minutes per side (watch closely).

Serve **Brussels sprouts and cheddar quesadillas** with **sour cream** drizzled over top. Enjoy!



6. Take it to the next level

We don't like to limit ourselves. This is particularly true when it comes to food. Pile your quesadillas high with salsa, guacamole, and/or pickled jalapeños for a fiesta of flavor.