



Martha's Best Cheesy Baked Quesadillas

with Green Enchilada Salsa



30min



2 Servings

Contrary to popular belief, tomatillos are not a kind of green tomato, but they could be considered distant cousins. Also known as Mexican husk tomatoes, these green gems have an incredibly tart flavor that mellows when cooked. For our baked quesadillas, flour tortillas are filled with creamy refried beans and cheddar cheese, baked, then topped with a garlicky tomatillo salsa. Extra salsa is served on the side, for dipping!

What we send

- ½ lb tomatillos
- ¼ oz fresh cilantro
- 1 yellow onion
- garlic
- 2 (2 oz) shredded cheddar-jack blend ¹
- ¼ oz taco seasoning
- 16 oz can refried beans ²
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (1 oz) sour cream ¹

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

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 920kcal, Fat 50g, Carbs 95g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Remove and discard husks from **tomatillos**, then coarsely chop. Coarsely chop **cilantro leaves and stems**. Finely chop **all of the onion**. Finely chop **2 teaspoons garlic**. Lightly **oil** a rimmed baking sheet and set aside until step 4.



4. Bake quesadillas

Place baking sheet in oven to preheat while assembling the **quesadillas**. Arrange **tortillas** on a work surface; divide **bean filling** between each, spreading to the edges. Top tortillas with **half of the cheese** and fold in half. Place on prepared baking sheet; brush tops with **oil**. Bake on upper oven rack until tortillas are lightly browned, 8-10 minutes (watch closely).



2. Prep bean filling

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the chopped onion**; cook, stirring, until golden-brown, 4-5 minutes. Add **1 teaspoon of the chopped garlic** and **all of the taco seasoning**. Cook, stirring, 30 seconds. Stir in **1 tablespoon water**. Transfer to a medium bowl; stir in **1 cup of the beans** (save the rest). Wipe out skillet.



5. Garnish & bake

Drizzle **quesadillas** with **¼ cup of the salsa**, then top with **remaining cheese**. Bake on upper oven rack until bubbling and golden, about 5 minutes.



3. Make enchilada salsa

Heat **1 tablespoon oil** in same skillet over medium-high. Add **tomatillos** and **remaining garlic**; cook, stirring, until softened and lightly browned, 2-4 minutes. Add **½ cup water**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Cook, crushing with potato masher or fork, until **salsa** is reduced to about ¾ cup, 5-6 minutes. Stir in **half of the cilantro**. Transfer to bowl.



6. Finish & serve

In a small bowl, thin **all of the sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**. Serve **quesadillas** topped with **sour cream** and **remaining tomatillo salsa, chopped onions, and chopped cilantro**. Enjoy!