

# DINNERLY



## Kid-Friendly! Cheese Quesadilla with Guac & Sour Cream



under 20min



2 Servings

BREAKING NEWS—these Cheese Quesadillas have been entered into the Yumtown, USA cheese pull contest and are seeking an upset over the back-to-back champion: Mozzarella Sticks. Tune into Dinnerly HQ 102.2 for live coverage! We've got you covered!



## WHAT WE SEND

- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 3 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 2 (2 oz) guacamole
- 2 (1 oz) sour cream <sup>1</sup>

## WHAT YOU NEED

- olive oil

## 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 790kcal, Fat 49g, Carbs 62g, Protein 33g



### 1. Prep quesadillas

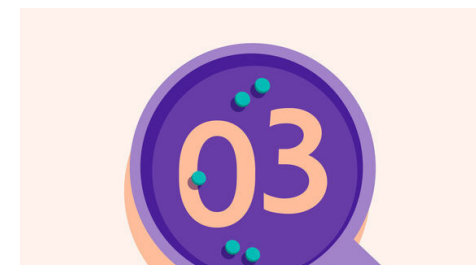
Preheat broiler with a rack 6 inches from heat source.

Brush one side of each **tortilla** generously with **oil**. Arrange on a rimmed baking sheet, oil-side down. Divide **cheese** between tortillas; fold into half-moons.



### 2. Cook quesadillas

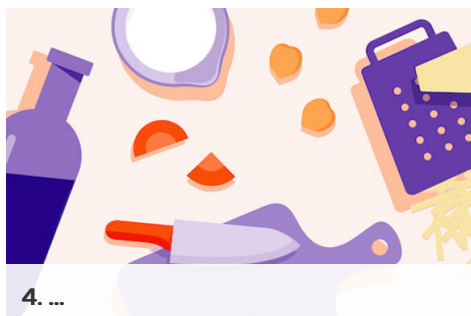
Broil **quesadillas** on upper oven rack until **cheese** is melted and **tortillas** are golden-brown, flipping once, 1–2 minutes per side (watch closely as broilers vary).



### 3. Serve

Cut **quesadillas** into wedges, if desired.

Serve **cheese quesadillas** topped with **guacamole** and **sour cream**. Enjoy!



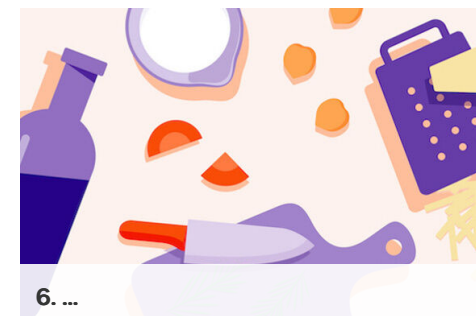
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!