

DINNERLY



Cheese Quesadilla with Cheese & Sour Cream

Kid-Friendly Savers



2 Servings

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{1,3}
- 3 (2 oz) shredded cheddar-jack blend ²
- 2 (2 oz) guacamole
- 2 (1 oz) sour cream ²

WHAT YOU NEED

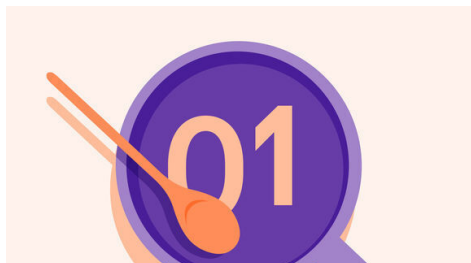
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

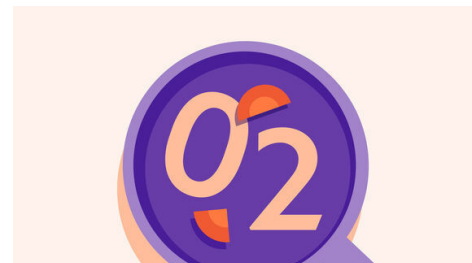
Calories 0kcal



1. Prep quesadillas

Preheat broiler with a rack in the top position.

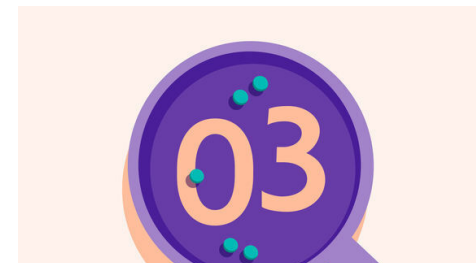
Brush one side of each **tortilla** generously with **oil**. Arrange on a rimmed baking sheet, **oiled**-side down. Divide **cheese** between tortillas; fold into half-moons.



2. Cook quesadillas & serve

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). Cut into wedges, if desired.

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



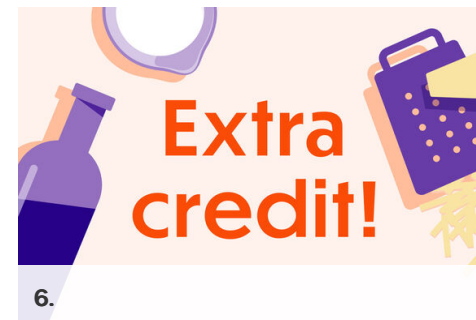
3.



4.



5.



6.

Extra credit!