

DINNERLY



Kid-Friendly! Cheese Quesadilla with Guac & Sour Cream ②



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

WHAT YOU NEED

- olive oil

TOOLS

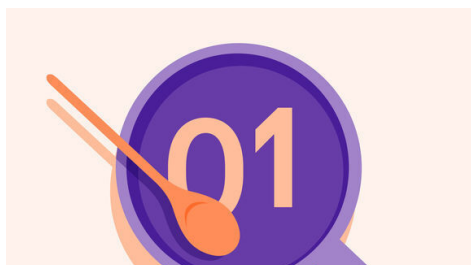
- rimmed baking sheet

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

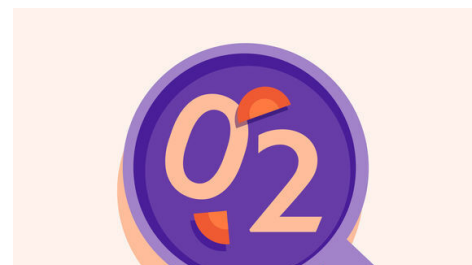
Calories 790kcal, Fat 49g, Carbs 62g, Protein 33g



1. Prep quesadillas

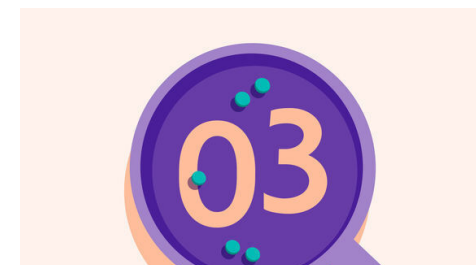
Preheat broiler with a rack 6 inches from heat source.

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

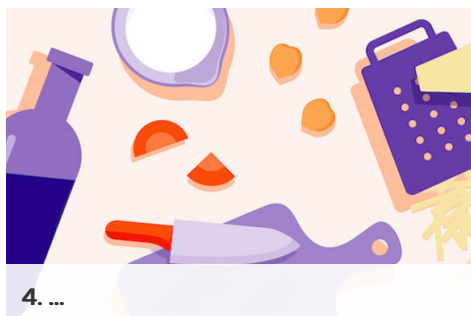
Broil **quesadillas** on upper oven rack until **cheese** is melted and **tortillas** are golden-brown, flipping once, 1–2 minutes per side (watch closely as broilers vary).



3. Serve

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

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



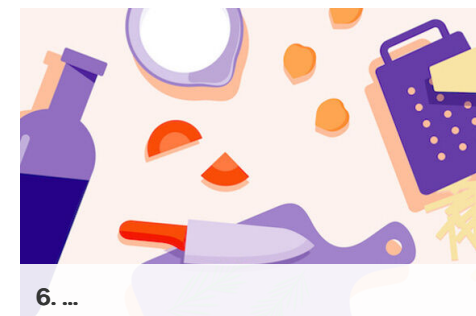
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!