



Fully Loaded Veggie Burger Quesadillas

with Sour Cream & Guacamole



ca. 20min



2 Servings

Warm, gooey cheese in toasted corn tortillas makes a quesadilla, but this fully loaded version has so much more. We fill the tortillas with shredded cheese and a savory filling made with seasoned black bean burger patties, peppers, onions, and red enchilada sauce. The quesadillas broil until browned and melted before we serve them with sour cream and guacamole for a deliciously saucy meal.

What we send

- 1 bell pepper
- 1 yellow onion
- ½ lb pkg Actual Veggies® black burger
- ¼ oz taco seasoning
- 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (2 oz) shredded cheddar-jack blend ¹
- 2 (1 oz) sour cream ¹
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- 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 1010kcal, Fat 49g, Carbs 118g, Protein 36g



1. Prep ingredients

Halve **bell pepper**, remove stem and seeds, and cut into ½-inch pieces. Cut **onion** into ½-inch pieces.



4. Build filling

Add **enchilada sauce** and **3 tablespoons water** to skillet with **veggie ground and veggies**; bring to a simmer, scraping up bits from the bottom of the skillet. Cook, stirring, until water is evaporated and veggie ground is nicely coated, 1-2 minutes more. Remove from heat and season to taste with **salt** and **pepper**.



2. Brown veggie ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **Actual Veggies patties** and **a pinch each of salt and pepper**. Cook, breaking veggie ground up into smaller pieces, until well browned, 5-7 minutes.



5. Build quesadillas

Preheat broiler with a rack in the upper third.

Brush one side of each **tortilla** generously with **neutral oil**. Arrange tortillas on a rimmed baking sheet, oiled side down. Divide **veggie ground mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **shredded cheddar-jack cheese**. Fold in half to close. Transfer to a baking sheet in a single layer.



3. Cook veggies

If skillet looks dry, add **another tablespoon oil**. Add **bell peppers and onions** to skillet with **veggie ground**. Season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until veggies are tender, 7-9 minutes. Add **taco seasoning** and cook until fragrant, about 30 seconds.



6. Broil & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden brown, flipping **quesadillas** halfway through, 2-4 minutes (watch closely as broilers vary). Let cool for 5 minutes, then cut into wedges, if desired.

Serve **quesadillas** alongside **sour cream** and **guacamole**. Enjoy!