MARLEY SPOON

Kid-Friendly! Cheese Quesadilla

with Guac & Salsa

ca. 20min 2 Servings

It's official, you've entered Cheese Pull Paradise. Located somewhere between the famed Queso Falls and Mt. Cheddar is where your cheesiest quesadilla dreams come true. Dip and dunk these cheesy wedges into creamy guac and chunky salsa for a trip to paradise you won't soon forget.

What we send

- 6 (6-inch) flour tortillas [2,3]
- 3 (2 oz) shredded cheddar-jack blend [1]
- 2 (2 oz) guacamole
- 2 (4 oz) salsa

What you need

- neutral oil

Tools

- rimmed baking sheet

Cooking tip
Store any leftover quesadillas wrapped in aluminum foil then reheat (right in the foil!) in a 350°F oven until warmed through.

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 760kcal, Fat 44g, Carbs 68g, Protein 32g

STEP 1

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.

STEP 2

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.

STEP 3

3. Serve

Serve **cheese quesadillas** topped with **guacamole** and **salsa**. Enjoy!

4. ...

Looking for more steps?

5. ...

You won't find them here!

6. ...

Enjoy your Marley Spoon meal!