

DINNERLY



Beef Quesadillas with Guacamole & Salsa

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these beef quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the beef, assemble the quesadillas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 oz guacamole
- 4 oz salsa

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 57g, Carbs 45g, Protein 48g



1. Prep tortillas

Preheat oven to 450°F with a rack in the center.

Lightly brush one side of each **tortilla** with **oil**. Arrange oiled-side down on a rimmed baking sheet.



2. Cook beef filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef, taco seasoning, and a pinch each of salt and pepper**. Cook, stirring and breaking up into smaller pieces, until browned, 3–4 minutes.

Divide beef among **tortillas**. Sprinkle with **cheese** and fold tortillas into half-moons.



3. Bake quesadillas & serve

Bake **quesadillas** on center oven rack until **cheese** is melted and **tortillas** are browned in spots, flipping halfway through cooking time, 8–12 minutes (watch closely as ovens vary).

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



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!