

DINNERLY



Upgrade with Organic Beef

Philly Cheesesteak Quesadillas



20-30min



2 Servings

This version of the recipe is customized with organic ground beef.

WHAT WE SEND

- 1 yellow onion
- 1 green bell pepper
- 2 (¾ oz) cheddar ⁷
- 10 oz pkg organic ground beef
- ¼ oz steak seasoning
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

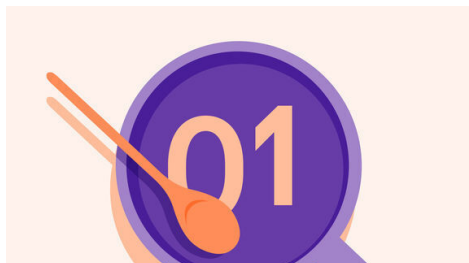
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ALLERGENS

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 780kcal, Fat 43g, Carbs 63g, Protein 44g

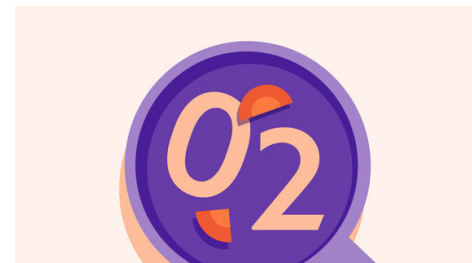


1. Prep ingredients

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

Halve **onion** and thinly slice one half (save rest for own use). Halve **pepper** lengthwise, discard stem and seeds, then thinly slice.

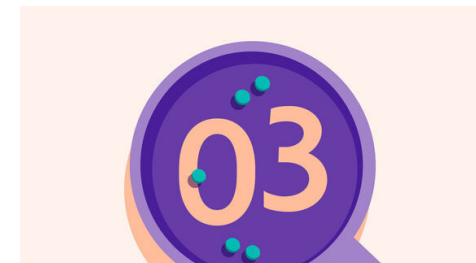
Finely chop **all of the cheese**.



2. Cook filling

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **onions** and **peppers**; cook, stirring occasionally, until browned in spots, 5–7 minutes.

Add **beef** and **steak seasoning**; cook, stirring and breaking up into smaller pieces, until browned, 4–6 minutes. Drain grease, if desired.



3. Add cheese & assemble

Off heat, add **cheese** and **2 tablespoons water**, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.

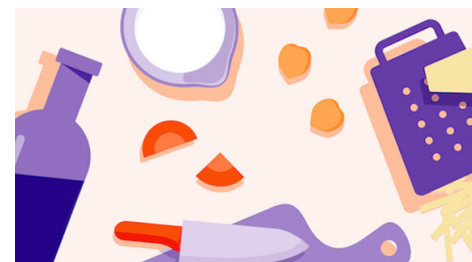
Lightly brush one side of **tortillas** with **oil**; place on a rimmed baking sheet, oiled-side down. Divide **filling** among tortillas. Fold into half moons.



4. Bake quesadillas & serve

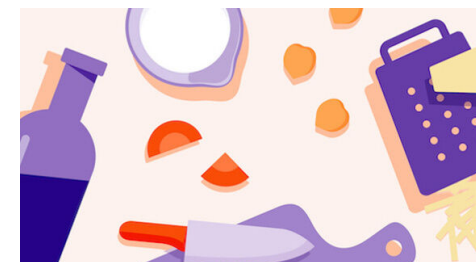
Bake on center oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through, 10–15 minutes (watch closely as ovens vary).

Serve **cheesesteak quesadillas** cut into wedges, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!