

DINNERLY



Loaded Shredded Beef Quesadillas with Enchilada Sauce & Sour Cream



30min



2 Servings

These aren't your everyday quesadillas. They're coool quesadillas. The biggest thing that's in is shredded beef, zucchini, bell peppers, and onions drenched in red enchilada sauce and broiled to crisp and cheesy perfection. Get with the times! We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 yellow onion
- 1 zucchini
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas ^{1,6}
- 1 oz sour cream ⁷
- ½ lb shredded beef ^{1,6}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- rimmed baking sheet

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 620kcal, Fat 34g, Carbs 56g, Protein 24g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve **bell pepper**; discard stem and seeds, then thinly slice crosswise. Halve and thinly slice **onion**. Halve **zucchini** lengthwise, then thinly slice into half moons.

Break apart **beef** into bite-sized pieces.



2. Cook filling

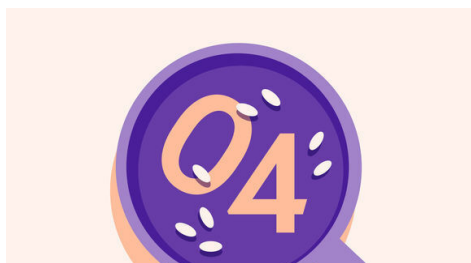
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **onions**; cook, stirring occasionally, until softened and browned in spots, 5–7 minutes. Add **zucchini** and **beef**; cook, stirring occasionally, until zucchini is softened and beef is browned, about 3 minutes.



3. Assemble quesadillas

Off heat, season to taste with **salt** and **pepper**. Stir in **all of the cheese** and **half of the enchilada sauce**.

Lightly brush one side of **tortillas** with **oil**; transfer oiled-side down to a rimmed baking sheet. Divide **filling** among them and fold into half moons.



4. Broil & serve

Broil on upper oven rack until tortillas are browned in spots and cheese is melted, 2–3 minutes per side (watch closely as broilers vary).

Serve **quesadillas** with **sour cream** and **remaining enchilada sauce** drizzled on top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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