

# DINNERLY



## Organic Beef Quesadillas with Charred Corn & Roasted Red Peppers



20-30min



2 Servings

Taco Tuesdays are cool and all, but we think quesadillas are the next big thing. What better way to end your day than eating a crispy tortilla stuffed with beef, corn, and gooey cheese? Go nuts and pack them up to go for your next picnic. Quesadillas and a sunset? Try picturing a better combo—we bet you can't! We've got you covered!



### WHAT WE SEND

- 2 oz roasted red peppers
- 10 oz pkg organic ground beef
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

### WHAT YOU NEED

- garlic
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- neutral oil

### TOOLS

- medium 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 930kcal, Fat 55g, Carbs 72g, Protein 47g



#### 1. Prep ingredients

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

Finely chop **1 teaspoon garlic**. Coarsely chop **roasted red peppers**.



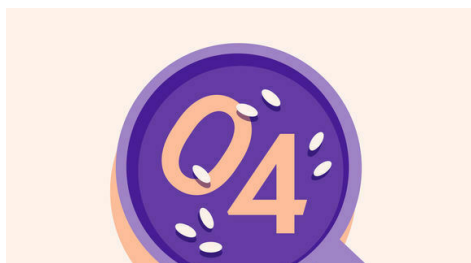
#### 2. Brown beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and **taco seasoning** and cook, breaking meat up into large 2-inch pieces, until cooked through and browned in spots, about 5 minutes. Season with salt and pepper.



#### 3. Cook corn & peppers

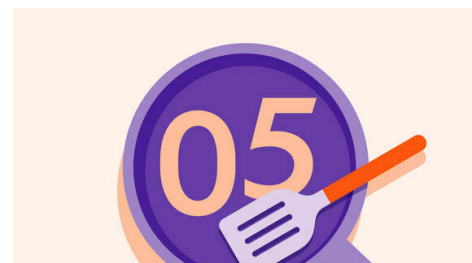
Add **corn** and **roasted red peppers**; cook, stirring occasionally, until corn is browned in spots, about 2 minutes. Stir in **chopped garlic**.



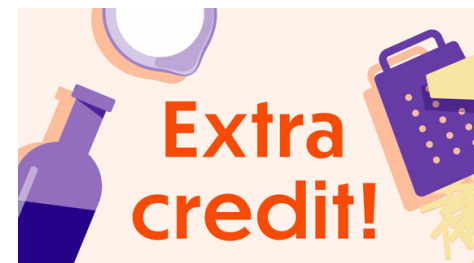
#### 4. Bake quesadillas & serve

Lightly brush one side of *tortillas* with **oil** (; place on a rimmed baking sheet, oiled-sides down. Top with **beef and veggies**, and **cheddar**; fold into half-moons. Bake on upper oven rack until **cheese** is melted and **tortillas** are browned in spots, 8–10 minutes, flipping halfway through (watch closely).

Cut **beef quesadillas** into wedges and serve. Enjoy!



#### 5.



#### 6. Cool it down!

Make a zesty lime crema to serve alongside these fully-loaded quesadillas. Combine lime zest with sour cream and season to taste with salt and pepper.