

DINNERLY



Beef Quesadillas with Charred Corn

Dinnerly x Shucked



20-30min



2 Servings

It's corn! In a quesadilla! We can't imagine a more beautiful thing. Char those lil' corn cuties to bring out their natural sweetness, then load them into a tortilla with tender taco-spiced beef strips, roasted red peps, and cheddar-jack cheese. While the quesadillas are baking, you'll have just enough time to finally take a shucking break and check out tickets to see the musical comedy SHUCKED on Broadway.

WHAT WE SEND

- 2 oz roasted red peppers
- 8 oz beef strips
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet
- rimmed baking sheet
- box grater

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 730kcal, Fat 38g, Carbs 72g, Protein 36g



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**, if necessary.



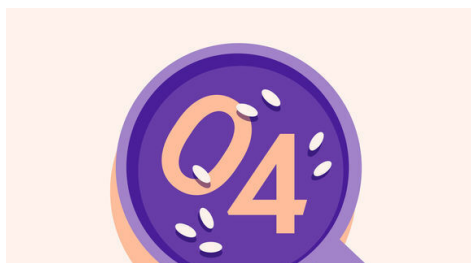
2. Season beef

In a medium bowl, combine **beef**, **2 teaspoons taco seasoning**, **1 teaspoon flour**, and **a pinch each of salt and pepper**, tossing to coat.



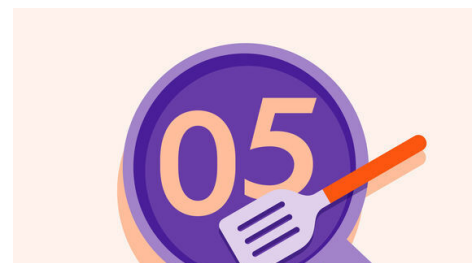
3. Cook corn & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **corn** and **roasted red peppers**; cook, stirring occasionally, until corn is browned in spots, about 2 minutes. Stir in **chopped garlic**; transfer to a bowl.



4. Brown beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef**. Cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to bowl with **veggies** and stir to combine. Season to taste with **salt** and **pepper**.



5. Bake quesadillas & serve

Lightly brush one side of **4 tortillas** with **oil** (save rest for own use); place on a rimmed baking sheet, oiled-sides down. Top with **beef**, **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!



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Check out www.shuckedmusical.com to learn more!