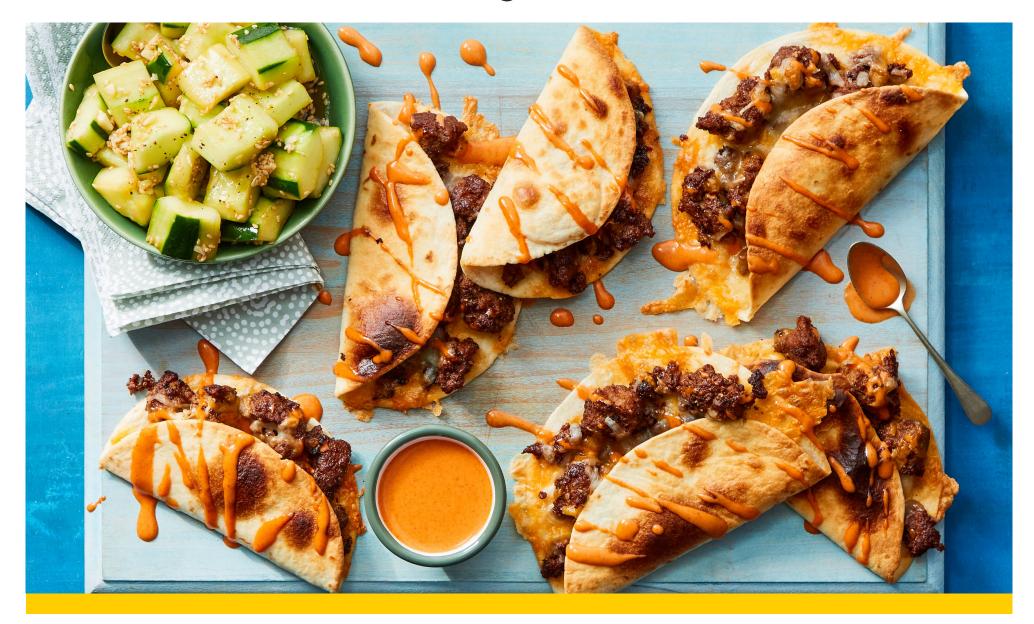
MARLEY SPOON



Martha's Classic Korean Beef Quesadillas

with Sesame-Cucumber Salad & Gochujang Mayo



ca. 20min 2 Servings



Crispy, cheesy, sweet and spicy, these Korean-Mexican quesadillas are borderline addictive. We use Gochujang-a complex Korean chili paste-two different ways: as a glaze for grass-fed ground beef, and as a spiced mayonnaise to drizzle on top. Flour tortillas encase the beef and cheese which melt and crisp under the broiler. Serve this east-meets-west plate with fresh cucumber salad and push your taste buds over the borderline.

What we send

- qarlic
- 1 cucumber
- ¼ oz pkt toasted sesame seeds ¹
- ½ oz tamari soy sauce ²
- ½ oz toasted sesame oil ¹
- 2 oz mayonnaise ^{3,2}
- 2 oz gochujang²
- 10 oz pkg grass-fed ground beef
- 2 (2 oz) shredded cheddarjack blend ⁴
- 6 (6-inch) flour tortillas ^{2,5}

What you need

- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- medium skillet
- · rimmed baking sheet

Allergens

Sesame (1), Soy (2), Egg (3), Milk (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1130kcal, Fat 69g, Carbs 69g, Protein 50g



1. Make cucumber salad

Finely chop **1 tablespoon garlic**. Peel **cucumber** if desired; quarter lengthwise and scoop out and discard seeds, then cut into 1-inch pieces.

In a medium bowl, toss cucumbers with 2 teaspoons each of the chopped garlic, vinegar, and sesame seeds, 1 teaspoon each of tamari, sesame oil, and sugar, and ½ teaspoon salt. Set cucumbers aside until ready to serve.



2. Make sauce & glaze

In a small bowl, stir to combine mayonnaise, half of the gochujang, 1 tablespoon water, 1 teaspoon sugar, and ½ teaspoon sesame oil. Set sauce aside until step 6.

In a 2nd small bowl, stir to combine remaining gochujang and tamari, 3 tablespoons water, 1 tablespoon sugar, and 1 teaspoon sesame oil. Set glaze aside until step 3.



3. Brown beef

Heat **1 tablespoon neutral oil** in a medium skillet over high. Add **beef**; cook, breaking up into smaller pieces, until cooked through and browned in spots, 4-5 minutes. Stir in **remaining chopped garlic**; cook until fragrant, about 1 minute. Add **glaze**; cook, scraping up browned bits from bottom of skillet, until beef is coated and skillet is mostly dry, 1-2 minutes. Season to taste.



4. Assemble quesadillas

Preheat broiler with a rack in the top position.

Brush one side of each **tortilla** generously with **neutral oil**. Arrange tortillas on a rimmed baking sheet, oiled side down. Divide **beef mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **shredded cheddar-jack cheese**. Fold in half to close.



5. Broil quesadillas

Broil **quesadillas** on top oven rack until cheese is melted and quesadillas are golden brown, rotating baking sheet and flipping quesadillas halfway through, 2-4 minutes (watch closely as broilers vary). Let cool for 5 minutes, then cut into wedges, if desired.

Serve quesadillas with cucumber salad and gochujang sauce; garnish with remaining sesame seeds.



6. Serve

Enjoy!