

# DINNERLY



## Cheeseburger Quesadillas with Pickles



20-30min



2 Servings

Have you ever been eating a cheeseburger and just wished it was a little more...crisp and toasty? We have GREAT news for you. These cheeseburger quesadillas are just that—a cheesy beef and onion filling complete with sliced pickles, all wrapped up in a crisp sesame seed tortilla. Thank us later. We've got you covered!

### WHAT WE SEND

- 1 yellow onion
- 3¼ oz dill pickles
- ½ lb pkg ready to heat shredded beef <sup>1,2</sup>
- 1½ oz Worcestershire sauce <sup>3</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>4</sup>
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- ¼ oz pkt toasted sesame seeds <sup>5</sup>

### WHAT YOU NEED

- neutral oil
- ketchup
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 820kcal, Fat 38g, Carbs 84g, Protein 41g



#### 1. Cook beef

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

Finely chop **half of the onion** (save rest for own use). Finely chop **pickles**, reserving **any brine**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **onions** and **shredded beef**; cook, breaking up meat into smaller pieces, until browned and warmed through, 3–5 minutes.



#### 2. Finish filling

Drain **fat** from skillet, if desired. Add **Worcestershire sauce** and **2 tablespoons ketchup**. Cook, stirring, until liquid is evaporated and **beef** is glossy, about 1 minute.

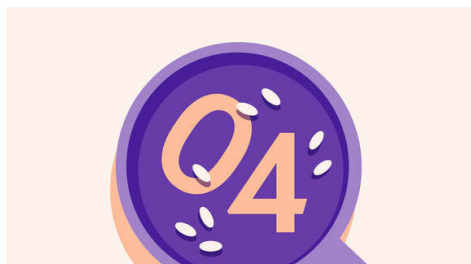
Off heat, stir in **all of the cheese, pickles**, and **any brine**. Season to taste with **salt** and **pepper**.



#### 3. Assemble & bake

Lightly brush **tortillas** with **oil** and place on a rimmed baking sheet. Divide **cheeseburger filling** among them. Fold into half moons; sprinkle with **half of the sesame seeds**.

Bake on center oven rack until cheese is melted and tortillas are browned in spots, flipping halfway through cooking time and sprinkling with remaining sesame seeds, 10–15 minutes.



#### 4. Serve

Serve **cheeseburger quesadillas** with **ketchup** for dipping, 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!