

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 ^{1,2}
- 1½ oz Worcestershire sauce ³
- 2 (2 oz) shredded cheddar-jack blend ⁴
- 6 (6-inch) flour tortillas ^{1,2}
- ¼ oz pkt toasted sesame seeds ⁵

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.

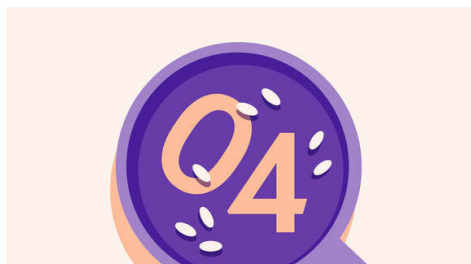
Off heat, stir in **all of the cheese, pickles**, and **any brine**. Season to taste with **salt** and **pepper**.



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!