

DINNERLY



Shredded 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 shredded 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
- ¼ oz taco seasoning
- 5 oz corn
- ½ lb pkg ready to heat shredded beef ^{1,6}
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

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.

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 780kcal, Fat 38g, Carbs 86g, Protein 35g



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. Cook corn & peppers

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



3. Bake quesadillas & serve

Lightly brush one side of **tortillas** with **oil**; 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!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!