

# DINNERLY



## Low-Cal Shredded Beef Quesadillas with Salsa & Sour Cream



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these shredded beef quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just assemble the quesadillas and bake in the oven. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 6 (6-inch) flour tortillas <sup>1,2</sup>
- ½ lb pkg ready to heat shredded beef <sup>1,2</sup>
- 2 oz shredded cheddar-jack blend <sup>3</sup>
- 2 (1 oz) sour cream <sup>3</sup>
- 4 oz salsa

### WHAT YOU NEED

- neutral oil

### TOOLS

- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 680kcal, Fat 30g, Carbs 74g, Protein 34g



#### 1. Prep equipment, tortillas

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

Lightly **oil** a rimmed baking sheet. Lightly brush one side of each **tortilla** with **oil**. Arrange oiled-side down on prepared baking sheet.



#### 2. Assemble quesadillas

Using fingers or 2 forks, break **shredded beef** apart into bite-sized pieces and divide among **tortillas**. Top each with **cheese** and fold into half-moons.



#### 3. Finish & serve

Bake **quesadillas** on center oven rack until **beef** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through cooking time, about 10 minutes total (watch closely as ovens vary).

Serve **shredded beef quesadillas** topped with **salsa** and **sour cream** on the side for dipping. Enjoy!



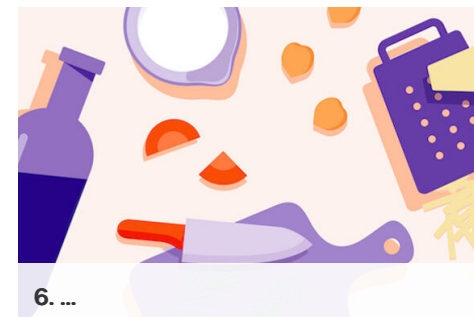
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!