

# 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 <sup>1,2</sup>
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 oz shredded cheddar-jack blend <sup>3</sup>

## 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

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 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!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!