

DINNERLY



Philly Cheesesteak Quesadillas with Peppers & Onions



20-30min



2 Servings

Philadelphia and Mexico might be two very different places, but their two iconic foods combine in perfect harmony. It's got everything you need in a cheesesteak—beef, onions, peppers, and melty cheddar—wrapped up in a toasty tortilla. What could be better than that? We can't think of anything else, TBH. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 green bell pepper
- ¼ oz steak seasoning
- 6 (6-inch) flour tortillas ^{1,3}
- 2 oz shredded cheddar-jack blend ²
- ½ lb pkg beef strips

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

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ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 28g, Carbs 63g, Protein 35g



1. Prep ingredients

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

Halve **onion** and thinly slice one half (save rest for own use). Halve **pepper** lengthwise, discard stem and seeds, then thinly slice.

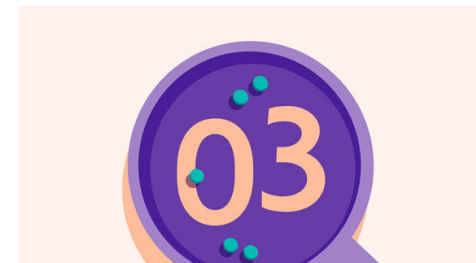
Pat **beef strips** dry and season all over with **salt** and **pepper**.



2. Cook filling

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **onions** and **peppers**; cook, stirring occasionally, until browned in spots, 5–7 minutes.

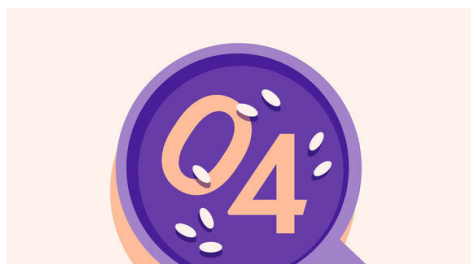
Add **beef strips** and **steak seasoning**; cook, stirring occasionally, until browned and just cooked through, 4–5 minutes. Drain grease, if desired.



3. Add cheese & assemble

Off heat, add **cheese** and **2 tablespoons water**, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.

Lightly brush one side of **tortillas** with **oil**; place on a rimmed baking sheet, oiled-side down. Divide **filling** among tortillas. Fold into half moons.



4. Bake quesadillas & serve

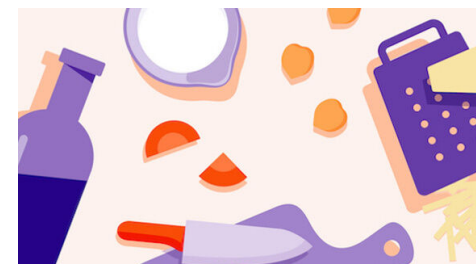
Bake on center oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through, 10–15 minutes (watch closely as ovens vary).

Serve **cheesesteak quesadillas** cut into wedges, 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!