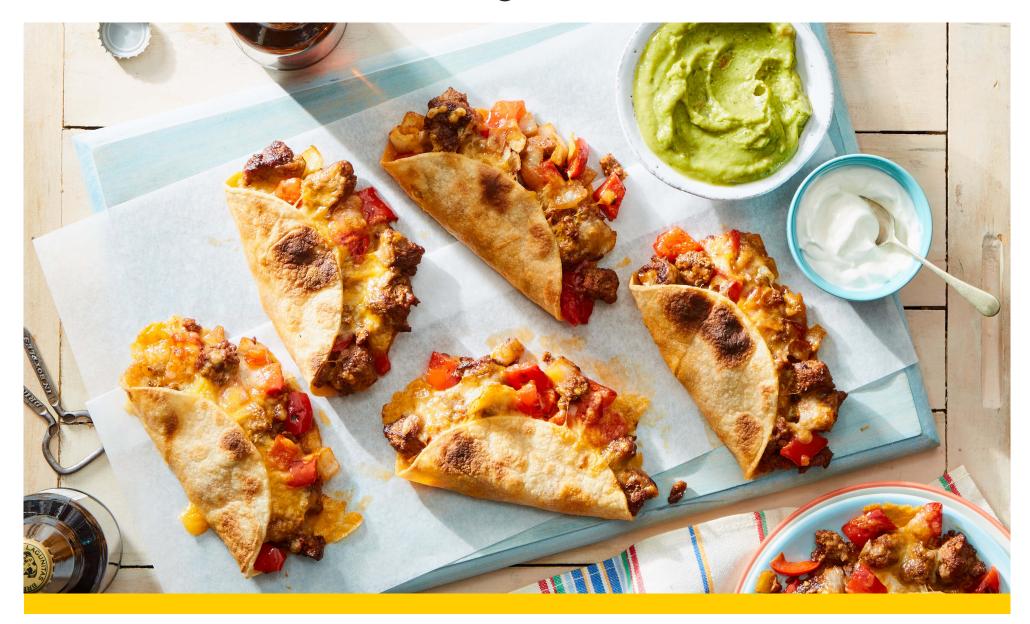
MARLEY SPOON



Fully Loaded Turkey Quesadillas

with Sour Cream & Guacamole





ca. 20min 2 Servings

Warm, gooey cheese in toasted corn tortillas makes a quesadilla, but this fully loaded version has so much more. We fill the tortillas with shredded cheese and a savory filling made with seasoned ground turkey, peppers, onions, and red enchilada sauce. The quesadillas broil until browned and melted before we serve them with sour cream and guacamole for a deliciously saucy meal.

What we send

- 1 bell pepper
- 1 yellow onion
- 10 oz pkg ground turkey
- 1/4 oz taco seasoning
- · 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (2 oz) shredded cheddarjack blend ¹
- 2 (1 oz) sour cream ¹
- 2 (2 oz) guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1070kcal, Fat 64g, Carbs 79g, Protein 53g



1. Prep ingredients

Halve **bell pepper**, remove stem and seeds, and cut into ½-inch pieces. Cut **onion** into ½-inch pieces.



2. Brown turkey

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **turkey** and **a pinch each of salt and pepper**. Cook, breaking turkey up into smaller pieces, until well browned, 5-7 minutes.



3. Cook veggies

If skillet looks dry, add another tablespoon oil. Add bell peppers and onions to skillet with turkey. Season with a pinch each of salt and pepper. Cook, stirring occasionally, until veggies are tender, 7-9 minutes. Add taco seasoning and cook until fragrant, about 30 seconds.



4. Build filling

Add enchilada sauce and 3 tablespoons water to skillet with turkey and veggies; bring to a simmer, scraping up bits from the bottom of the skillet. Cook, stirring, until water is evaporated and turkey is nicely coated, 1–2 minutes more. Remove from heat and season to taste with salt and pepper.



5. Build quesadillas

Preheat broiler with a rack in the upper third.

Brush one side of each **tortilla** generously with **neutral oil**. Arrange tortillas on a rimmed baking sheet, oiled side down. Divide **turkey mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **shredded cheddar-jack cheese**. Fold in half to close. Transfer to a baking sheet in a single layer.



6. Broil & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden brown, flipping **quesadillas** halfway through, 2-4 minutes (watch closely as broilers vary). Let cool for 5 minutes, then cut into wedges, if desired.

Serve **quesadillas** alongside **sour cream** and **guacamole**. Enjoy!