

DINNERLY



Beef & Cheddar Quesadilla

with Charred Corn & Scallions



20-30min



2 Servings

Quesadillas are a guaranteed crowd-pleaser and one of our favorite go-to meals for time-crunched weeknights! We've loaded these flour tortillas with taco-spiced beef, sharp cheddar cheese, scallions, and charred corn. This recipe checks all our Dinnerly-time boxes. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz scallions
- 3 (¾ oz) pieces sharp cheddar ²
- 2½ oz corn
- 1 pkg ground beef
- taco seasoning (use 1 Tbsp)
- 6 (8-inch) flour tortillas (use 4) ^{3,1}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- medium skillet
- rimmed baking sheet

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 940kcal, Fat 60g, Carbs 56g, Protein 39g



1. Prep ingredients

Finely chop 2 **teaspoons garlic**. Trim **scallions**, then thinly slice. Finely chop **all of the cheddar**.



2. Char corn & cook beef

Heat 1 **tablespoon oil** in a medium skillet over medium-high until shimmering. Add **corn** and cook until browned in spots, 2–3 minutes. Transfer to a small bowl. Heat 1 **tablespoon oil** in same skillet over medium-high. Add **beef**, 1 **tablespoon of the taco seasoning**, and a **pinch each of salt and pepper**. Cook, breaking up meat into small pieces, until browned, 3–4 minutes.



3. Finish filling

Carefully pour off **any accumulated fat** from skillet. Stir in **chopped garlic**, **half of the scallions**, and 1 **tablespoon flour**. Cook, stirring, until garlic is fragrant, about 30 seconds. Stir in ½ **cup water** and cook until liquid is reduced by half, about 1 minute. Stir in **corn**; season to taste with **salt and pepper**. Remove from heat.



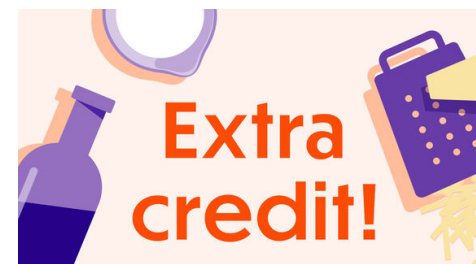
4. Assemble quesadillas

Preheat broiler with top rack 6 inches from heat source. Brush 1 side of 4 of the **tortillas** generously with **oil**, then arrange on a work surface, oiled sides down. Divide beef-corn mixture among tortillas, then top with **cheddar**. Fold into half-moons to close.



5. Broil quesadillas & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and tortillas are golden brown, rotating baking sheet and flipping **quesadillas** halfway through for even browning, 2–4 minutes total (watch closely as broilers vary). Let stand for 5 minutes. Cut **quesadillas** into wedges and garnish with **remaining scallions**. Enjoy!



6. Prep ahead!

For those extra tight weeknights, all the ingredients and beef-corn filling can be prepped the night before (or in the morning) and stored in airtight containers in the refrigerator until ready to use. Be sure to reheat your beef-corn mixture before filling the quesadillas to ensure a hot, melty filling.