

# DINNERLY



## Beef & Cheddar Quesadilla

with Charred Corn & Scallions



20-30min



2 Servings

Quesadillas are a guaranteed crowd pleaser, which works out, because they are also 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 dinnertime boxes. We've got you covered!

### WHAT WE SEND

- garlic (use
- 1 oz scallions
- 3 ¾ oz piece sharp cheddar <sup>2</sup>
- 2½ oz corn
- 10 oz ground beef
- taco seasoning (use
- 6 (8-inch) flour tortillas <sup>3,1</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

### TOOLS

- 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

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



#### 2. Char corn & season 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; season with **salt** and **pepper**. 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**.



#### 3. Cook beef

Cook **beef**, breaking meat up into smaller pieces, until browned, 3–4 minutes. Carefully pour off **any accumulated fat**. 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. Season to taste with **salt** and **pepper**.



#### 4. Assemble quesadillas

Preheat broiler with top rack 6 inches from heat source. Brush 1 side of **4 of the tortillas** generously with **oil**. Arrange tortillas on a work surface, **oiled** sides down. Transfer **corn** to skillet with **beef**, stirring to combine. 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 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.