

DINNERLY



Better-Than-Takeout

Steak Quesadillas with Corn & Peppers



20-30min



2 Servings

PSA: The best way to eat your vegetables is stuffed inside crispy quesadillas with strips of tender steak and gooey cheese. We've got you covered!

WHAT WE SEND

- garlic
- 2 oz roasted red peppers
- 1 pkg mozzarella ⁷
- ½ lb pkg shaved steak ^{6,17}
- taco seasoning (use 2 tsp)
- 5 oz corn
- 6 (6-inch) flour tortillas (use 4) ¹

WHAT YOU NEED

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

TOOLS

- box grater
- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 63g, Carbs 58g, Proteins 40g



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**. Coarsely grate **mozzarella** on the large holes of a box grater.



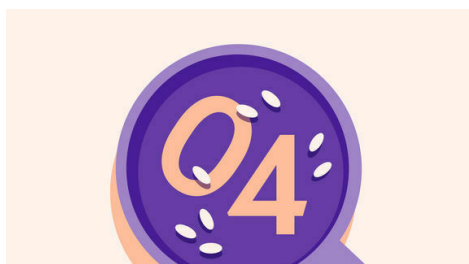
2. Season shaved steak

In a medium bowl, combine **shaved steak**, **2 teaspoons taco seasoning**, **1 teaspoon flour**, and **a pinch each of salt and pepper**, stirring to coat steak in spices.



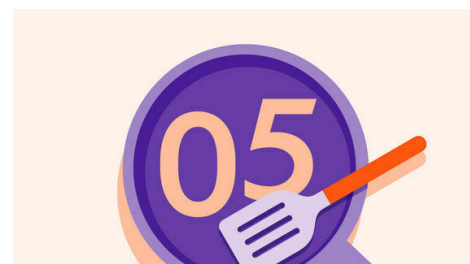
3. Cook corn & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **corn** and **roasted red peppers**; cook, stirring occasionally, until corn is browned in spots, about 2 minutes. Stir in **chopped garlic**, then remove skillet from heat. Transfer veggies to a bowl. Return skillet to stovetop.



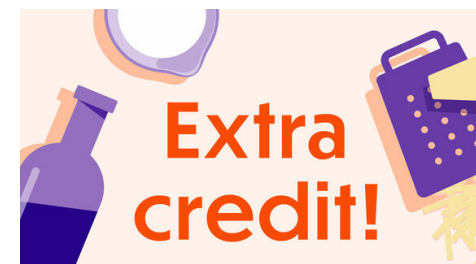
4. Brown shaved steak

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shaved steak** and cook, breaking meat up into large 2-inch pieces, until browned in spots and cooked through, about 5 minutes. Transfer steak to bowl with **veggies** and stir to combine. Season to taste with **salt** and **pepper**.



5. Broil quesadillas & serve

Lightly brush one side of **4 tortillas** with **oil** (save rest for own use); place on a rimmed baking sheet, oiled side down. Top tortillas with **steak**, **veggies**, and **cheese**; fold tortillas into half-moons. Bake on upper oven rack until cheese is melted and tortillas are browned in spots, 8–10 minutes per side, flipping half way through (watch closely). Cut into wedges and serve. Enjoy!



6. Cool it down!

Make a zingy lime crema to serve alongside these fully loaded quesadillas. Combine lime zest with sour cream and season to taste with salt and pepper.