

DINNERLY



Steak Quesadillas with Charred Corn & Roasted Red 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
- ½ lb pkg shaved sirloin steak ²
- ¼ oz pkt taco seasoning
- 5 oz pkg corn
- 6 (6-inch) flour tortillas ^{2,1}
- 2 oz shredded cheddar-jack blend ³

WHAT YOU NEED

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

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 34g, Carbs 63g, Protein 32g



1. Prep garlic & peppers

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

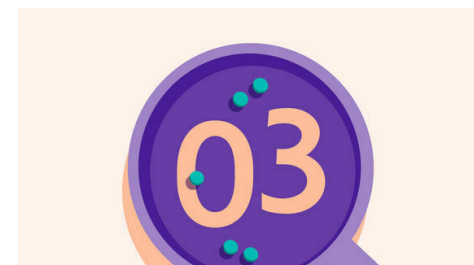
Finely chop 1 **teaspoon** garlic.

Coarsely chop **roasted red peppers**.



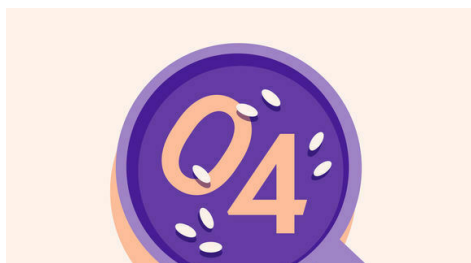
2. Season shaved steak

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



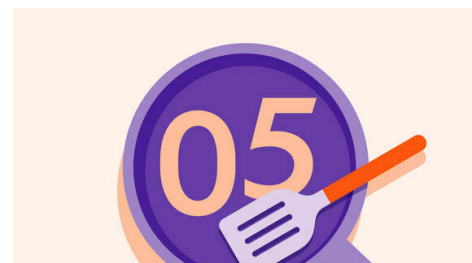
3. Cook corn & peppers

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 transfer **veggies** to a bowl.



4. Brown steak

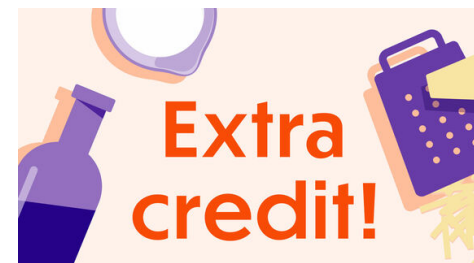
Heat 1 **tablespoon** **oil** in same skillet over medium-high. Add **steak** and cook, breaking meat up into large 2-inch pieces, until browned in spots and cooked through, about 5 minutes. Transfer to bowl with **veggies** and stir to combine. Season to taste with **salt** and **pepper**.



5. Bake quesadillas & serve

Lightly brush one side of 4 **tortillas** with **oil** (save rest for own use); place on a rimmed baking sheet, oiled sides down. Top with **steak and veggies** and **cheddar**; 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 (watch closely).

Cut **steak quesadillas** 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.