

# DINNERLY



## Steak Quesadillas with Charred Corn & Roasted Red Peppers



20-30min



2 Servings

Taco Tuesdays are cool and all, but we think quesadillas are the next big thing. What better way to end your day than eating a crispy tortilla stuffed with steak, corn, and gooey cheese? Go nuts and pack them up to go for your next picnic. Quesadillas and a sunset? Try picturing a better combo—we bet you can't! We've got you covered!



## WHAT WE SEND

- garlic
- 2 oz roasted red peppers
- ½ lb pkg shaved steak <sup>2</sup>
- ¼ oz pkt taco seasoning
- 5 oz pkg corn
- 6 (6-inch) flour tortillas <sup>2,1</sup>
- 2 oz pkt shredded cheddar-jack blend <sup>3</sup>

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- 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 steak**, **2 teaspoons taco seasoning**, **1 teaspoon flour**, and **a pinch each of salt and pepper**, tossing to coat.



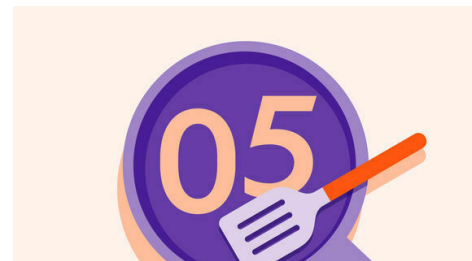
### 3. Cook corn & peppers

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

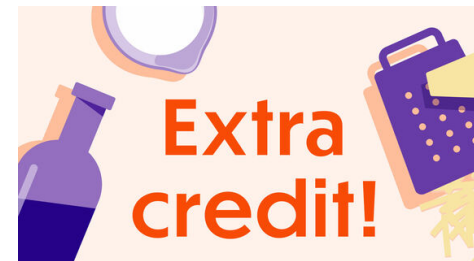
Heat **1 tablespoon oil** in same skillet over medium-high. Add **steak** and cook, breaking meat up into large 2-inch pieces, until browned in spots and cooked through, about 5 minutes. Transfer to bowl with **veggies** and stir to combine. Season to taste with **salt and pepper**.



### 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**, **veggies**, and **cheddar**; fold 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 zesty lime crema to serve alongside these fully-loaded quesadillas. Combine lime zest with sour cream and season to taste with salt and pepper.