

# DINNERLY



## Beef Quesadillas with Guacamole & Salsa:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these beef quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the beef, assemble the quesadillas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz pkt taco seasoning
- 2 (2 oz) pkts shredded cheddar-jack blend <sup>3</sup>
- 4 oz pkt salsa
- 2 oz pkt guacamole

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 930kcal, Fat 64g, Carbs 40g, Protein 46g



### 1. Prep tortillas

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

Lightly brush one side of each **tortilla** with **oil**. Arrange, **oiled-side** down, on a rimmed baking sheet.



### 2. Cook beef filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef**, **all of the taco seasoning**, and **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until browned, 3–4 minutes. Remove from heat.

Divide **beef filling** among **tortillas** on baking sheet. Sprinkle with **cheese** and fold into half-moons.



### 3. Bake quesadillas & serve

Bake **quesadillas** on center oven rack until **beef** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through cooking time, 8–12 minutes total (watch closely as ovens vary).

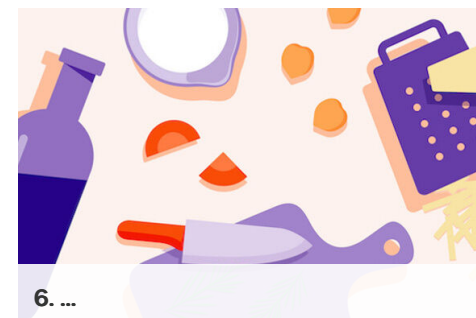
Serve **beef quesadillas** topped with **salsa** and **guacamole**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!