



20-Min: Korean Beef Quesadillas

with Sesame-Cucumber Salad & Gochujang Mayo



ca. 20min



2 Servings

Crispy, cheesy, sweet and spicy, these Korean-Mexican quesadillas are borderline addictive. We use Gochujang—a complex Korean chili paste—two different ways: as a glaze for grass-fed ground beef, and as a spiced mayonnaise to drizzle on top. Flour tortillas encase the beef and cheese which melt and crisp under the broiler. Serve this east-meets-west plate with fresh cucumber salad and push your taste buds over the borderline.

What we send

- garlic
- 1 cucumber
- ¼ oz pkt toasted sesame seeds ¹¹
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 2 oz mayonnaise ^{3,6}
- 2 (1 oz) gochujang ^{1,6,12}
- 10 oz pkg grass-fed ground beef
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ¹

What you need

- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 75g, Carbs 68g, Proteins 50g



1. Make cucumber salad

Finely chop **1 tablespoon garlic**. Peel **cucumber** if desired; quarter lengthwise and scoop out and discard seeds, then cut into 1-inch pieces.

In a medium bowl, toss cucumbers with **2 teaspoons each of the chopped garlic, vinegar, and sesame seeds, 1 teaspoon each of tamari, sesame oil, and sugar,** and **½ teaspoon salt**. Set cucumbers aside until ready to serve.



4. Add glaze to beef

Add **glaze** to skillet with **beef**; cook, scraping up browned bits from bottom skillet, until glaze coats beef and skillet is mostly dry, 1–2 minutes. Season to taste with **salt** and **pepper**.



2. Make sauce & glaze

In a small bowl, stir to combine **mayonnaise, half of the gochujang, 1 tablespoon water, 1 teaspoon sugar,** and **½ teaspoon sesame oil**. Set **sauce** aside until step 6.

In a 2nd small bowl, stir to combine **remaining gochujang and tamari, 3 tablespoons water, 1 tablespoon sugar,** and **1 teaspoon sesame oil**. Set **glaze** aside until step 4.



5. Assemble quesadillas

Preheat broiler with a rack in the top position.

Brush one side of each **tortilla** generously with **neutral oil**. Arrange tortillas on a rimmed baking sheet, oiled side down. Divide **beef mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **shredded cheddar-jack cheese**. Fold in half to close.



3. Brown beef

Heat **1 tablespoon neutral oil** in a medium skillet over high. Add **beef** and cook, breaking meat up into smaller pieces, until cooked through and browned in spots, 4–5 minutes. Stir in **remaining chopped garlic** and cook until fragrant, about 1 minute.






6. Broil quesadillas & serve

Broil **quesadillas** on top oven rack until cheese is melted and quesadillas are golden brown, rotating baking sheet and flipping quesadillas halfway through, 2–4 minutes (watch closely as broilers vary). Let cool for 5 minutes, then cut into wedges, if desired.

Serve **quesadillas** with **cucumber salad** and **gochujang sauce**; garnish with **remaining sesame seeds**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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