

MARLEY SPOON



20-Min: Corn & Cheddar Quesadillas

with Meat-Free "Beef" & Fire-Roasted Salsa

 30-40min  2 Servings

Whether it's meatless Monday or meatless every day in your home, we found a way to create the perfect quesadillas in a flash. We combine plant-based ground with corn and taco seasoning, then stuff the mixture into flour tortillas with shredded cheese. It's toasted under the broiler for that signature crispness without the stovetop mess. Guacamole and roasted tomato salsa on the side turn this 20-minute meal into a party plate!

What we send

- 1 plum tomato
- 1 lime
- 1 jalapeño chile
- garlic
- ½ lb pkg plant-based ground ^{1,2,3}
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,3}
- 2 oz shredded cheddar-jack blend ⁴
- 2 oz guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

Soy (1), Tree Nuts (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 56g, Carbs 65g, Protein 39g



1. Prep ingredients

Preheat broiler with a rack in the top position. Halve **tomato** lengthwise. Squeeze **all of the lime juice** into a small bowl (about 1½ tablespoons).



2. Broil vegetables

Transfer **jalapeño, tomatoes**, cut side up, and **1 large unpeeled garlic clove** to a rimmed baking sheet. Lightly drizzle tomatoes with **oil**. Broil on top oven rack until vegetables are charred in spots, 5-10 minutes (watch closely as broilers vary). Remove from oven and let cool until step 4.



3. Brown plant-based ground

Meanwhile, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Crumble **plant-based ground** in large pieces into skillet. Add **all of the taco seasoning** and **3 tablespoons water**. Cook, stirring occasionally, until water is mostly evaporated and plant-based ground is browned, about 4 minutes. Remove from heat and stir in **corn** and **6 tablespoons water**.



4. Make salsa

Coarsely chop **broiled tomatoes**. Peel and finely chop **broiled garlic clove**. Thinly slice **whole jalapeño** (or less, depending on heat preference; save any remaining for own use). To bowl with **lime juice**, combine **tomatoes, garlic, jalapeños**, and **2 tablespoons oil**; toss to combine. Season to taste with **salt**.



5. Assemble quesadillas

Brush one side of each **tortilla** generously with **oil**. Arrange tortillas on a same baking sheet, oiled side down. Divide **plant-based ground and corn mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **cheddar-jack cheese**. Fold in half to close.



6. Broil quesadillas & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and quesadillas are golden brown, shifting baking sheet and carefully flipping quesadillas halfway through for even browning, 1-2 minutes per side (watch closely). Let stand for 5 minutes, then cut into wedges, if desired. Serve **quesadillas** with **guacamole** and **salsa** alongside. Enjoy!