

DINNERLY



Plant-Based Ground Quesadillas with Charred Corn & Roasted Red Peppers

This version of the recipe is customized with plant-based ground.



20-30min



2 Servings

WHAT WE SEND

- 2 oz roasted red peppers
- ½ lb pkg plant-based ground ^{2,3,1}
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{2,1}
- 2 (¾ oz) pieces cheddar ⁴

WHAT YOU NEED

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

TOOLS

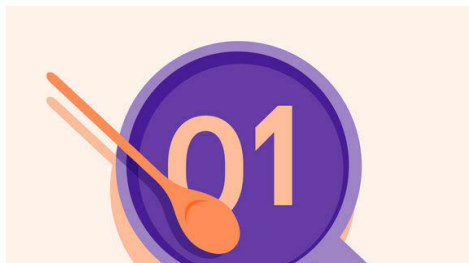
- medium skillet
- rimmed baking sheet
- box grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 900kcal, Fat 46g, Carbs 70g, Protein 45g

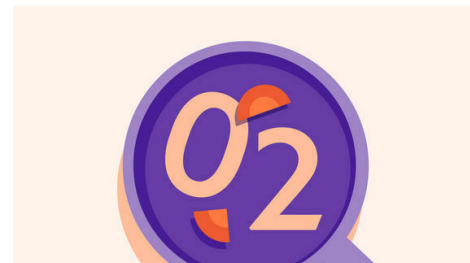


1. Prep ingredients

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

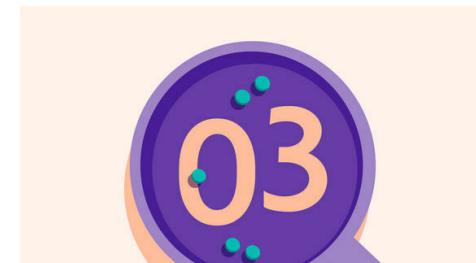
Finely chop 1 **teaspoon garlic**. Coarsely chop **roasted red peppers**.

Coarsely chop or grate **all of the cheddar**.



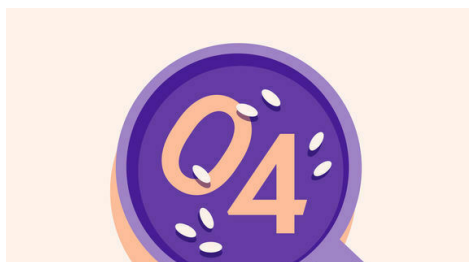
2. Season ground

In a medium bowl, combine **plant-based ground**, **2 teaspoons taco seasoning**, **1 teaspoon flour**, and **a pinch each of salt and pepper**, tossing to coat.



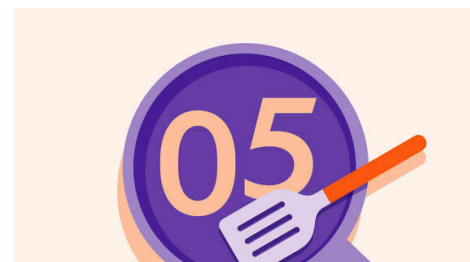
3. Cook corn & peppers

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**; transfer to a bowl.



4. Brown ground

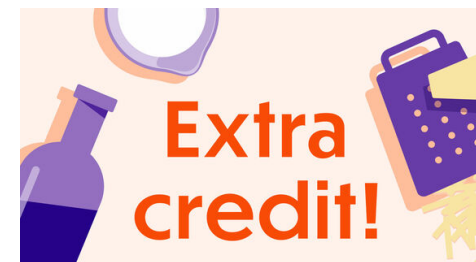
Heat **1 tablespoon oil** in same skillet over medium-high. Add **plant-based ground** and cook, breaking up into large 2-inch pieces, until cooked through and browned in spots, about 5 minutes. Transfer to bowl with **veggies** and stir to combine. Season to taste with **salt** and **pepper**.



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 **ground**, **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, flipping halfway through (watch closely).

Cut **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.