

DINNERLY



Plant-Based Ground 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 beef, 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

- 2 oz roasted red peppers
- ½ lb pkg plant-based ground ^{1,6,15}
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 880kcal, Fat 49g, Carbs 78g, Protein 41g



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**.



2. Brown plant-based ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based ground** and **taco seasoning** and cook, breaking up into large 2-inch pieces, until browned in spots, about 5 minutes.



3. Cook corn & peppers

Add **corn** and **roasted red peppers**; cook, stirring occasionally, until corn is browned in spots, about 2 minutes. Stir in **chopped garlic**.



4. Bake quesadillas

Lightly brush one side of **tortillas** with **oil**; place on a rimmed baking sheet, oiled-sides down. Top with **plant-based ground** and **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).



5. Finish & serve

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.