

MARLEY SPOON



Impossible Ground Quesadillas

with Fire-Roasted Salsa

 ca. 20min  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 crumbled Impossible patties with corn and taco seasoning, then stuff it 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 Impossible patties ⁶
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 oz guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 1070kcal, Fat 66g, Carbs 85g, Protein 46g



1. Prep salsa

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

Add **tomatoes** (cut side up), **whole jalapeño**, and **1 large unpeeled garlic clove** to a rimmed baking sheet. Drizzle tomatoes with **oil**. Broil on top oven rack until charred in spots, 5-10 minutes (watch closely). Let cool until step 4.



4. Assemble quesadillas

Brush one side of each **tortilla** generously with **oil**. Place on same baking sheet, oiled-side down. Spoon **plant-based ground mixture** onto 1 half of each tortilla, then top with **cheese**. Fold to close.



2. Brown plant-based ground

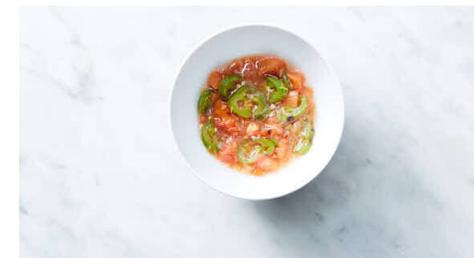
Meanwhile, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Crumble **Impossible patties** into skillet. Add **taco seasoning** and **3 tablespoons water**. Cook, stirring occasionally, until water is mostly evaporated and plant-based ground is browned, about 4 minutes. Off heat,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



5. Broil quesadillas & serve

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

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



3. Make salsa

Coarsely chop **broiled tomatoes**. Peel and finely chop **broiled garlic clove**. Thinly slice **jalapeño** (use less depending on heat preference).

To bowl with **lime juice**, add **tomatoes, jalapeños, garlic**, and **2 tablespoons oil**; toss to combine. Season to taste with **salt**.



6. Check us out!

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