

DINNERLY



Pizza Quesadilla with Roasted Broccoli



20-30min



2 Servings

At Dinnerly, we like a lot of things: good food fast and happy faces both top that list. But when it comes to rules...yeah, not so much. So we threw the rulebook out the window (well, we never really owned one) and made a quesadilla that's inspired by pizza—complete with tomato sauce and lots of melty cheese! Roasted, lightly charred broccoli is the perfect side. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 3¾ oz mozzarella ¹
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 2 (10-inch) flour tortillas ^{2,3}
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- rimmed baking sheet

COOKING TIP

Turn these pizza quesadillas into a meat-lover's delight by browning some crumbled Italian sausage in a skillet and adding it to the tortillas in step 4.

ALLERGENS

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

NUTRITION PER SERVING

Calories 490kcal, Fat 27g, Carbs 44g, Protein 23g

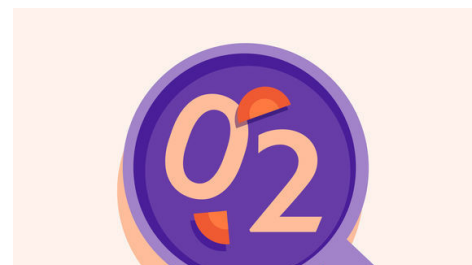


1. Prep ingredients

Preheat broiler with a rack in the top position.

Cut **broccoli** into 1-inch florets, if necessary. Shred **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**, if necessary.

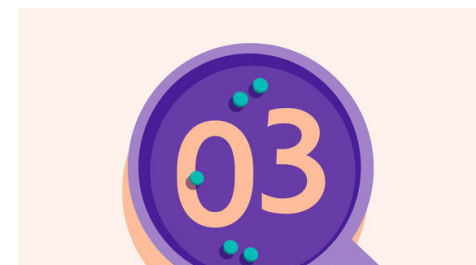
In a medium bowl, combine **marinara sauce** and **1 teaspoon Tuscan spice blend**; season to taste with **salt** and **pepper**.



2. Broil broccoli

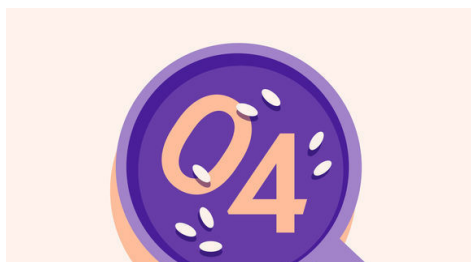
On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt** and **pepper**. Arrange in an even layer.

Broil on top oven rack until crisp-tender and lightly charred, 3–5 minutes (watch closely as broilers vary). Transfer to a plate and cover to keep warm. Reserve baking sheet.



3. Build quesadillas

Brush one side of each **tortilla** generously with **oil**. Arrange on a work surface, oiled side-down. Spread **sauce** on one half of each tortilla. Top with **mozzarella** and **Parmesan**, then fold into half-moons to close. Transfer to reserved baking sheet.



4. Bake quesadillas & serve

Broil on top oven rack until **cheese** is melted and **tortillas** are golden-brown, flipping halfway through, 2–4 minutes (watch closely). Let rest 5 minutes.

Cut **pizza quesadillas** into wedges and serve with **roasted broccoli**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!