



Black Bean Burger Stuffed Cheddar Quesadillas

with Corn



20-30min



2 Servings

Quesadillas: A guaranteed crowd-pleaser and one of our favorite go-to meals for time-crunched weeknights! We've loaded these flour tortillas with taco-spiced black bean burgers, cheddar cheese, scallions, and charred corn. This recipe checks all our Dinnerly-time boxes. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2½ oz corn
- ½ lb pkg Actual Veggies® black burger
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{2,1}
- 2 (2 oz) shredded cheddar-jack blend ³

WHAT YOU NEED

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

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

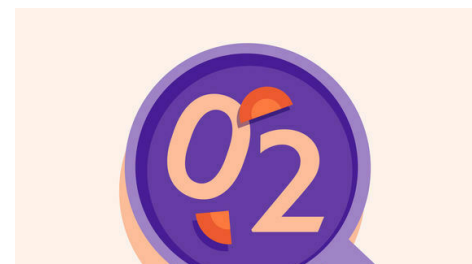
Calories 900kcal, Fat 44g, Carbs 105g, Protein 33g



1. Prep garlic & scallions

Finely chop 2 **teaspoons garlic**.

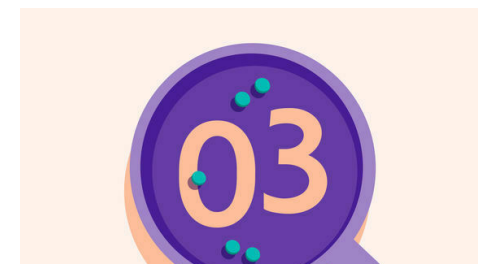
Trim ends from **scallions**, then thinly slice.



2. Cook corn, veggie ground

Heat 1 **tablespoon oil** in a medium skillet over medium-high until shimmering. Add **corn** and cook until browned in spots, 2–3 minutes. Transfer to a small bowl.

Heat 1 **tablespoon oil** in same skillet over medium-high. Add **Actual Veggies burgers, taco seasoning, and a pinch each of salt and pepper**. Cook, breaking up veggie ground into smaller pieces, until browned, 3–4 minutes.



3. Finish filling

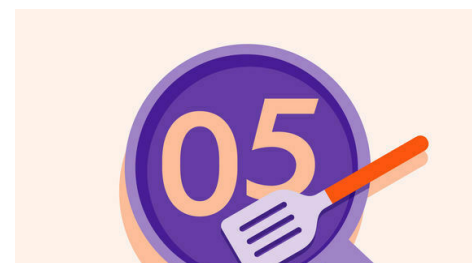
To skillet with **veggie ground**, stir in **chopped garlic, half of the scallions**, and 1 **tablespoon flour**. Cook, stirring occasionally, until garlic is fragrant, about 30 seconds. Stir in ½ **cup water** and cook until liquid is reduced by half, about 1 minute. Stir in **corn**; season to taste with **salt and pepper**. Remove from heat.



4. Assemble quesadillas

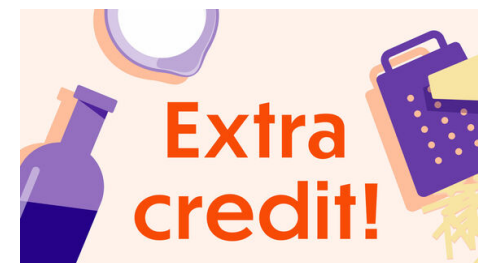
Preheat broiler with a rack in the top position.

Brush one side of each **tortilla** generously with **oil**; arrange on a work surface, oiled sides down. Divide **veggie ground-corn filling** among tortillas, then top each with **cheese**. Fold into half-moons to close and transfer to a rimmed baking sheet.



5. Broil quesadillas & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden-brown, rotating baking sheet and flipping quesadillas halfway through cooking time, 2–4 minutes (watch closely as broilers vary). Let stand 5 minutes; cut into wedges. Serve **veggie ground and cheddar quesadillas** garnished with **remaining scallions**. Enjoy!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.