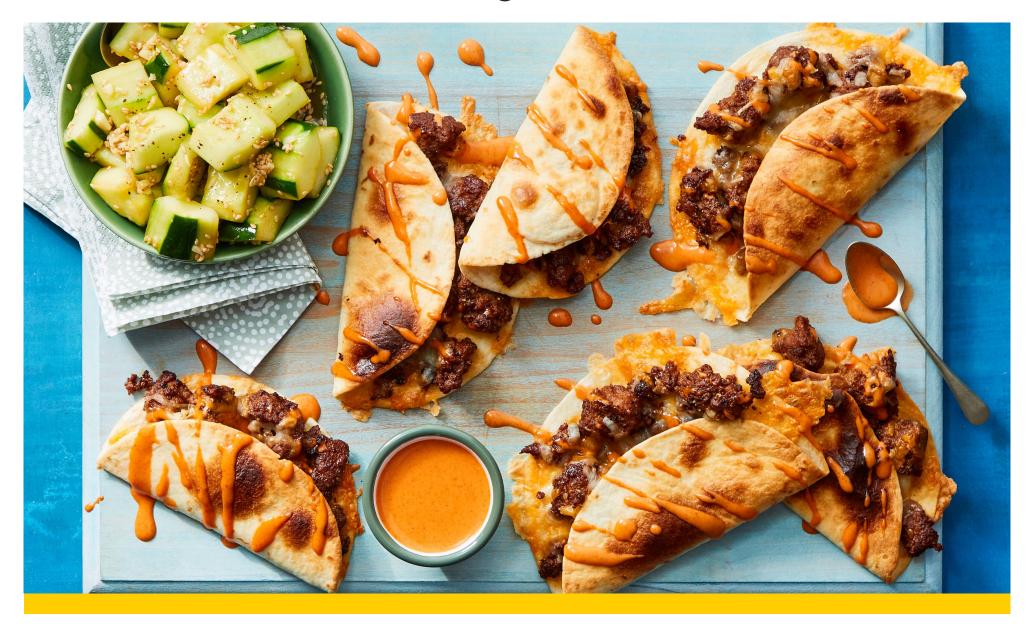
# MARLEY SPOON



# Korean-Style Impossible Quesadillas

with Sesame-Cucumber Salad & Gochujang Mayo





Crispy, cheesy, sweet and spicy, these Korean-Mexican quesadillas are borderline addictive. We use gochujang-a complex Korean chili paste-two different ways: a glaze for crumbled Impossible patties, and as a spiced mayonnaise to drizzle on top. Flour tortillas encase the cheesy mixture which melt and crisp under the broiler. Serve this east-meets-west plate with fresh cucumber salad and push your taste buds over flavor edge.

#### What we send

- qarlic
- 1 cucumber
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ½ oz tamari soy sauce 6
- ½ oz toasted sesame oil 11
- 2 oz mayonnaise 3,6
- 2 (1 oz) gochujang 6
- ½ lb pkg Impossible patties 6
- 2 (2 oz) shredded cheddarjack blend <sup>7</sup>
- 6 (6-inch) flour tortillas 1,6

### What you need

- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar
- kosher salt & ground pepper
- neutral oil

#### **Tools**

- · medium skillet
- rimmed baking sheet

#### **Allergens**

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 1150kcal, Fat 69g, Carbs 94g, Protein 44g



### 1. Make cucumber salad

Finely chop **1 tablespoon garlic**. Peel **cucumber** if desired; quarter lengthwise and scoop out and discard seeds, then cut into 1-inch pieces.

In a medium bowl, toss cucumbers with 2 teaspoons each of the chopped garlic, vinegar, and sesame seeds, 1 teaspoon each of tamari, sesame oil, and sugar, and ½ teaspoon salt. Set cucumbers aside until ready to serve.



# 4. Assemble quesadillas

Preheat broiler with a rack in the top position.

Brush one side of each **tortilla** generously with **neutral oil**. Arrange tortillas on a rimmed baking sheet, oiled side down. Divide **Impossible ground mixture** among tortillas, spooning filling onto 1 half of each tortilla, then top with **shredded cheddar-jack cheese**. Fold in half to close.



# 2. Make sauce & glaze

In a small bowl, stir to combine mayonnaise, half of the gochujang, 1 tablespoon water, 1 teaspoon sugar, and ½ teaspoon sesame oil. Set sauce aside until step 6.

In a 2nd small bowl, stir to combine remaining gochujang and tamari, 3 tablespoons water, 1 tablespoon sugar, and 1 teaspoon sesame oil. Set glaze aside until step 3.



5. Broil quesadillas

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

Serve quesadillas with cucumber salad and gochujang sauce; garnish with remaining sesame seeds.



# 3. Brown Impossible ground

Heat **1 tablespoon neutral oil** in a medium skillet over high. Add **Impossible patties**; cook, breaking up into smaller pieces, until heated through and browned, 4-5 minutes. Stir in **remaining chopped garlic**; cook until fragrant, about 1 minute. Add **glaze**; cook, scraping up browned bits from skillet, until ground is coated and skillet is mostly dry, 1-2 minutes. Season to taste.



6. Serve

Enjoy!