

DINNERLY



FAST

Cheesy Veggie Quesadillas with Brussels Sprouts & Onion

 20-30min  2 Servings

Any day between Sunday and Friday, we are 100% not chill. You know what is chill? Quesadillas for dinner. These crispy, cheesy ones, loaded with charred Brussels sprouts and onion, then drizzled with a heavy hand....sour cream, know the workweek struggle. They think dinner.... And so do we. We've got you covered...and chill.

WHAT WE SEND

- 1 medium red onion
- ½ lb Brussels sprouts
- ground cumin (use 1½ tsp)
- 4 (8-inch) flour tortillas ¹
- 1 oz pkt sour cream ⁷
- ½ lb shredded cheddar (use 1½ cups) ⁷

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 48g, Carbs 61g, Protein 31g



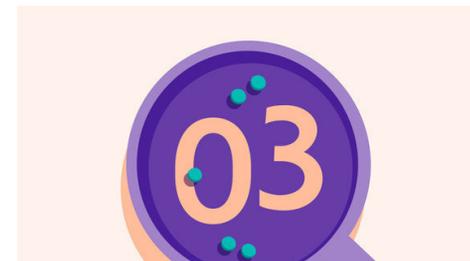
1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Halve, peel, and thinly slice **onion**. Halve **Brussels sprouts** lengthwise, then thinly slice each half crosswise, stopping when you reach the stem; discard stems.



2. Broil veggies

On a rimmed baking sheet, toss **onions**, **shredded Brussels sprouts**, **1½ teaspoons of the ground cumin**, and **1½ tablespoons oil**; season with **a pinch each salt and pepper**. Broil on top oven rack until tender and browned in spots, 10–12 minutes (watch closely). Remove baking sheet and keep broiler on.



3. Prep tortillas

Meanwhile, brush each **tortilla** on both sides with **oil**; set aside. In a small bowl, whisk **1 teaspoon water** at a time into **sour cream** until thin enough to drizzle; season to taste with **salt and pepper**.



4. Assemble quesadillas

Transfer **broiled veggies** to a large bowl, then add **1½ cups of the shredded cheddar** (save rest for own use), tossing to combine; season with **salt and pepper**. Divide **veggie-cheese filling** among tortillas, then fold each in half. Transfer quesadillas to same baking sheet.



5. Finish & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are crispy, 1–2 minutes per side (watch closely). Serve **cheesy veggie quesadillas** with **sour cream** drizzled over top. Enjoy!



6. Take it to the next level

We don't like to limit ourselves. This is particularly true when it comes to food. Pile your quesadillas high with salsa, guacamole, and pickled jalapeños for a fiesta of flavor.