

# DINNERLY



## Brussels Sprouts & Cheddar Quesadillas with Sour Cream



20-30min



2 Servings

Come dinnertime on a weeknight, we are 100% not chill. You know what is chill? Quesadillas for dinner. Especially these crispy, cheesy ones, loaded with charred Brussels sprouts and onion, and finished with a heavy drizzle of sour cream. We've got you covered!

## WHAT WE SEND

- 1 red onion
- ½ lb Brussels sprouts
- ¼ oz ground cumin
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 1 oz sour cream <sup>1</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet

## 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 750kcal, Fat 42g, Carbs 76g, Protein 30g



### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Halve **onion** and thinly slice.

Trim and discard ends from **Brussels sprouts**; halve lengthwise, then thinly slice halves crosswise into thin strips.



### 2. Broil veggies

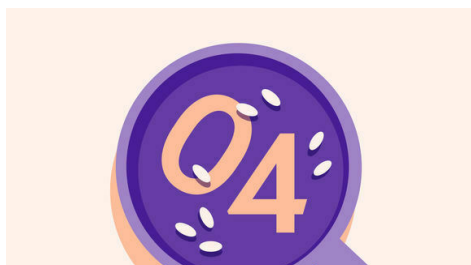
On a rimmed baking sheet, toss **sliced onions and Brussels sprouts** with **1½ tablespoons oil** and **1½ teaspoons cumin**; season with **salt** and **pepper**. Broil on top oven rack until tender and browned in spots, 10–12 minutes (watch closely). Carefully transfer to a large bowl; reserve baking sheet for step 4 and keep broiler on.



### 3. Prep tortillas & cream

While **veggies** roast, brush **tortillas** on both sides with **oil**; set aside.

In a small bowl, stir to combine **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.



### 4. Assemble quesadillas

To bowl with **veggies**, add **all of the cheese** and toss to combine. Season to taste with **salt** and **pepper**. On a clean work surface, divide **veggie-cheese filling** among **tortillas**, spreading into an even layer. Fold into half-moons, then transfer **quesadillas** to reserved baking sheet.



### 5. Finish & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are crispy and browned in spots, 1–2 minutes per side (watch closely).

Serve **Brussels sprouts and cheddar 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/or pickled jalapeños for a fiesta of flavor.