



## Cheddar-Jack Quesadillas

with Pinto Beans & Jalapeños



20-30min



2 Servings

It's a struggle to find the right cheese to filling ratio with quesadillas. Too much cheese and not enough filling isn't any fun, and too much filling means they're going to fall apart—we're all about finding solutions. We flip the script and top baked cheese quesadillas with creamy pinto beans, sliced fresh jalapeño, sour cream, and red onions. Simply fold in half after filling, and boom a taco-dilla, it's the perfect bite.



## What we send

- 1 medium red onion
- ¼ oz ground cumin
- 1 can pinto beans
- 6 (6-inch) flour tortillas <sup>1</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 1 romaine heart
- 1 fresh jalapeño
- 1 lime
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- large skillet
- 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 820kcal, Fat 38g, Carbs 89g, Proteins 36g



### 1. Prep ingredients

Preheat broiler with the top rack 6 inches from heat source. Finely chop **onion**.



### 2. Cook onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **¾ of the chopped onions** and cook, stirring often, until softened, about 4 minutes. Add **cumin** and **½ teaspoon salt** and cook, stirring, until fragrant, about 1 minute more.



### 3. Finish beans

Add **beans and their liquid** to skillet and cook, mashing with a potato masher or the back of a spoon, until thickened and no whole beans remain, about 2 minutes. Remove from heat and set aside.



### 4. Toast tortillas

Lightly brush the **tortillas** with **oil** on both sides, and place on a rimmed baking sheet in a single layer. Toast under the broiler without turning until puffed and charred, about 1 minute (watch closely as broilers vary). Remove from oven.



### 5. Finish tortillas

Flip **tortillas** over and press out any air pockets with a spatula. Top with **cheddar**, spreading out evenly to the edges. Return to broiler and broil until cheese is melted and bubbly, about 1 minute more (watch closely).



### 6. Assemble tacos

Trim end from **lettuce**; halve and thinly slice lengthwise. Thinly slice **jalapeño**. Cut **lime** into wedges. Top **tortillas** with **beans, sour cream, some of the lettuce, remaining onions, and jalapeños**; fold in half. Drizzle **remaining lettuce** with **oil**; season with **salt** and **pepper**. Serve **quesadillas** with **remaining lettuce** and **lime wedges**. Enjoy!