DINNER TWIST
LOCAL, HEALTHY, DELIVERED

FOR the little ONes

MASHED avo

CORN & tomato

QuesaDiLLas

tex Mex QuesaDiLLas

Cheesy quesadillas with Mexican beef and salad, served with grilled corn cobs. A great platter-style dinner!

🕐 25 Minutes   🍴 2 Servings   🥩 Beef

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From Your Box

BEEF MINCE	300g
BROWN ONION	1
SALSA	1 jar
CORN COB	1
LEBANESE FLATBREAD	1 packet
SHREDDED CHEDDAR	1 packet
CHERRY TOMATOES	200g
AVOCADO	1

From Your Pantry

oil for cooking, salt

Cooking Tools

large frypan x 2

The flatbreads are perfect for mini Mexican pizzas! Spread base with salsa, scatter over cheese and top with corn and beef mince.

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - **flatbread is replaced with corn tortillas**. Warm in a dry pan according to packet instructions. Eat the dish as tacos.
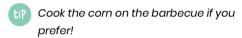
1. Cook the Beef

Heat a large pan with **oil** over medium-high heat. Add **beef mince** and cook for 5 minutes, using a spatula to break up lumps. Dice and add **onion**. Stir in **1/3 jar salsa**. Cook for further 5 minutes, season with **salt**.

2. Grill the Corn

Meanwhile, remove husks and silks from **corn cob**. Rub with **oil**. Heat a second frypan over medium-high heat and cook corn for 10 minutes, turning occasionally or until charred.

tip *Cook the corn on the barbecue if you prefer!*

3. Assemble the Quesadillas

Rub **flatbreads** with **oil** on one side. Arrange on your bench, oiled side down. Add beef mixture to one half of each flatbread and sprinkle with **cheese**. Fold over.

tip *Add some veggies to the beef filling such as tomato, capsicum or beans!*

4. Cook the Quesadillas

Clean frypan and re-heat over medium-high heat. Add quesadillas and cook for 2-3 minutes on each side or until golden and crispy.

tip *Use a sandwich press if you have one!*

5. Prepare the Toppings

Halve **cherry tomatoes** and dice **avocado**. Toss together or serve separately in bowls.

tip *Mash the avocado for a simple guacamole!*

5. Finish and Serve

Transfer quesadillas to a board and slice. Serve at the table with veggies and remaining salsa for dipping.

tip *Use scissors to wedge quesadillas.*