

for the  
little ones

# tex Mex Quesadillas

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



25 Minutes



4 Servings



Beef

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## FROM YOUR BOX

|                    |          |
|--------------------|----------|
| BEEF MINCE         | 600g     |
| BROWN ONION        | 1        |
| SALSA              | 1 jar    |
| CORN COBS          | 2        |
| 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, beef mince and other veggies of choice.

### Before you start cooking!

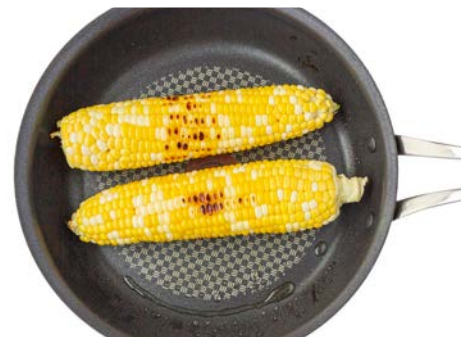
Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**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 **1/2 jar salsa**. Cook for further 5 minutes, season with **salt**.



### 2. GRILL the CORN

Meanwhile, remove husks and silks from **corn cobs**. 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.