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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



tex Mex Quesadillas



25 Minutes



4/6 SERVINGS



Beef

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

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FROM YOUR BOX

	4 PERSON	6 PERSON
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
SALSA	1 jar	2 jars
CORN COBS	2	3
LEBANESE FLATBREAD	1 packet	2 packets
SHREDDED CHEDDAR	1 packet	2 packets
CHERRY TOMATOES	200g	2 x 200g
AVOCADO	1	2

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.

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**.

6P - Stir in 1 jar salsa.



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.