



Cheeseburger Steak Quesadillas

WITH COMEBACK CREMA

Classic



Prep & Cook Time
25-35 MIN

Cook Within
6 DAYS

You Will Need
Pepper, Cooking Spray
Mixing Bowl, Large Non-Stick
Pan

Ingredients
½ tsp. Garlic Salt
3 oz. Shredded Cheddar Cheese
.64 oz. Ketchup
1 Roma Tomato
1 oz. Sour Cream
6 Small Flour Tortillas
1 ½ oz. Dill Pickle Slices
2 Green Onions
¼ oz. Dijon Mustard

Difficulty Level
EASY

Spice Level
NOT SPICY

Customize It Options
10 oz. Steak Strips
10 oz. Ground Pork
20 oz. Double Portion Steak Strips
10 oz. Diced Chicken Thighs
10 oz. Diced Boneless Skinless
Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19709

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry and season with **garlic salt** and a pinch of **pepper**. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken thighs**, follow same instructions as above. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*
- If using **ground pork**, season with garlic salt and a pinch of pepper. Follow same instructions as steak strips in Step 2, breaking up until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Core and cut **tomato** into 1/4" dice.
- Drain **pickles** and cut into 1/4" dice.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2. Cook the Steak Strips

- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season with **garlic salt** and a pinch of **pepper**.
- Place a large non-stick pan over medium-high heat and spray with **cooking spray**. Add **white portions of green onions** and steak strips to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner. Transfer steak strips to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.



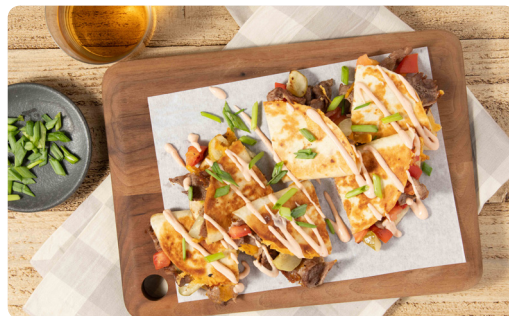
3. Assemble the Quesadillas

- Place three **tortillas** on a clean work surface. Distribute **cheese, tomatoes, steak strips, and pickles** in an even layer on tortillas. *There may be extra filling.* Top with remaining three tortillas.



4. Cook the Quesadillas

- Return pan used to cook filling to medium heat and spray with **cooking spray**.
- Working in batches, place **quesadillas** in hot pan (there should be no overlap). Cook until golden-brown, 2-4 minutes per side.
- Repeat with remaining quesadillas, replenishing cooking spray if necessary.



5. Make Crema and Finish Dish

- In a mixing bowl, combine **sour cream, ketchup, mustard, and 2 tsp. water**.
- Plate dish as pictured on front of card, cutting **quesadillas** into quarters, if desired, and topping with crema and **green portions of green onions**. Bon appétit!