



Beef Taco Quesadillas

WITH PICO DE GALLO AND SOUR CREAM

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, 2 Large Non-Stick Pans

Ingredients

- 5 oz. Corn Kernels
- 4 Large Flour Tortillas
- 16 oz. Ground Beef
- 6 oz. Shredded Cheddar-Jack Cheese
- 2 oz. Sour Cream
- .14 oz. Lemon Juice
- 2 Roma Tomatoes
- 2 Green Onions
- ¼ oz. Cilantro
- 2 Tbsp. Taco Seasoning

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/25915

*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, 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



1. Make the Pico de Gallo

- Core **tomatoes** and cut into ½" dice.
- Trim and thinly slice **green onions**.
- Stem **cilantro** and tear leaves.
- In a mixing bowl, thoroughly combine tomatoes, green onions, **lemon juice**, ¼ tsp. **salt**, a pinch of **pepper**, 1 tsp. **olive oil**, and cilantro. Set aside.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat.
- Add **ground beef** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Carefully drain excess fat from pan. Stir in **taco seasoning** and **corn** until completely combined.
- Remove from burner.



3. Assemble the Quesadillas

- Place **tortillas** on a clean, flat work surface.
- Divide **cheese** between tortillas, placing on one half. Top with **filling**. Fold tortillas over filling.



4. Cook Quesadillas and Finish Dish

- Place another large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Working in batches, place **quesadillas** in hot pan and cook until golden-brown, 2-4 minutes per side.
- *Replenish oil, if necessary.*
- Remove from burner.
- Plate dish as pictured on front of card, cutting into triangles, if desired, and topping with **sour cream** and **pico de gallo**. Bon appétit!