



### In your box

- 3 oz. Shredded Cheddar Cheese
- 1 Poblano Pepper
- 1 fl. oz. Buttermilk Ranch Dressing
- 3 oz. Corn Kernels
- ¼ oz. Cilantro
- 2 Green Onions
- 1 ½ oz. BBQ Sauce
- 6 Small Flour Tortillas
- 10 oz. Steak Strips



Staff Pick

## BBQ Ranch Steak Quesadillas

with corn salsa

NUTRITION per serving—Calories: 949, Carbohydrates: 73g, Fat: 50g, Protein: 48g, Sodium: 1501mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**6 days**

Difficulty Level   
**Easy**

Spice Level   
**Mild**

## You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan, Mixing Bowl

## Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onion, cilantro**



### Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Trim and thinly slice **white portions of green onions**. Slice green portions on an angle. Keep white and green portions separate.
- Rinse **corn** under warm water if still frozen.
- Stem **poblano peppers**, seed, and cut into ½” dice. *Wash hands and cutting board after working with poblano.*
- Pat **steak strips** dry, and season with a pinch of **salt** and **pepper**.



### Make the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** and **white portions of green onions** to hot pan. Stir occasionally until no pink remains, 4-6 minutes.
- Remove from burner and stir in **BBQ sauce**. Remove to a plate and cool 5 minutes.
- Wipe pan clean and reserve.
- While filling cooks, make corn salsa.



### Make the Corn Salsa

- In a mixing bowl, combine **corn, poblano, cilantro** (reserve a pinch for garnish), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside, stirring occasionally to allow flavors to marry.



### Assemble the Quesadillas

- Place **tortillas** on a clean work surface.
- Evenly distribute half the **cheese** on three tortillas. Top with **filling**, then remaining cheese. Top with remaining tortillas.



### Cook Quesadillas and Finish Dish

- Return pan used to cook filling to medium heat and add 1 Tbsp. **olive oil**.
- Working in batches if necessary, add **quesadillas** to hot pan and cook until browned, 2-4 minutes per side. *Replenish with 2 tsp. olive oil if pan becomes dry.*
- Plate dish as pictured on front of card, garnishing with **green portions of green onions, corn salsa**, and reserved **cilantro**. Serve **ranch dressing** on the side for dipping. Bon appétit!