



## **Beef Quesadillas**

**with Monterey Jack, White Cheddar, and  
Tomato-Corn Salsa**

Our no-bake technique for crispy quesadillas saves lots of time over the usual flip and fry. This version gets even speedier by stirring the Monterey Jack and white Cheddar right into the beef mixture for just one filling in between the tortillas. The fresh corn and tomato salsa also comes together in a snap. Fast, easy, cheesy... what's not to love?

25–35 minutes

1080 calories per serving

## 🌿 Ingredients

- ¼ ounce cilantro
- 1 lime
- 2 cloves garlic
- 12 ounces ground beef
- 2 tablespoons tomato paste
- 1 teaspoon Mexican spice mix
- 2 ounces shredded Monterey Jack cheese
- 4 ounces shredded white Cheddar cheese
- 4 flour tortillas
- 1 ear corn
- ¼ pint grape tomatoes
- 2 packets Cholula hot sauce

## 🔪 You'll need

- olive oil
- kosher salt
- black pepper
- 10" medium pan
- baking sheet

## 💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Using a slotted spoon will drain off any excess fat from the beef so it doesn't end up in your quesadillas. Pouring the fat down the drain might damage your pipes—instead, pour it into a heatproof container once it's cooled slightly, and dispose in the garbage.

Lightly toasting half of the tortillas before building the quesadillas helps them stay crisp once the beef filling is added.

USDA recommends cooking ground beef to 160°F.



### 1. Prepare ingredients

Preheat oven to 450°F. Rinse all produce. Roughly chop **cilantro** leaves and stems (the stems are actually quite tender, so we've kept them for extra flavor and aroma). Halve **lime** and set aside **1 half** for salsa; cut **remainder** into wedges for serving. Mince **garlic**. Pat **beef** dry with paper towel.



### 2. Make beef filling

Heat **½ tablespoon olive oil** in a medium pan over medium-high heat. When oil is shimmering, add **tomato paste** and **garlic** and cook, stirring, until fragrant, 1–2 minutes. Add **Mexican spice mix**, **beef**, **½ teaspoon salt**, and **pepper** as desired. Cook, breaking up meat, until browned, about 5 minutes. Using a slotted spoon, transfer **beef** to a large bowl (see recipe tip); stir in **Monterey Jack** and **white Cheddar** to combine.



### 3. Assemble and bake quesadillas

Rub a baking sheet with **2 teaspoons olive oil**, then add **2 tortillas**, side by side. Bake until lightly toasted, 2–3 minutes (see recipe tip). Then, top evenly with **beef filling** and **remaining tortillas**. Brush tops of **quesadillas** with **1 teaspoon olive oil** each, then bake until golden and crisp, 5–7 minutes.



### 4. Prepare corn and tomatoes

While quesadillas bake, shuck **corn**, discarding husks and silk. Slice off **kernels**, discarding cob, and place in a medium bowl. Quarter **grape tomatoes** and add to bowl with corn.



### 5. Make tomato-corn salsa

To bowl with corn and tomatoes, add **half of cilantro**, **juice of ½ lime**, **¼ teaspoon salt**, and **pepper** as desired and toss to combine. Set aside until ready to serve. Once baked, using a thin spatula, carefully loosen **quesadillas** from baking sheet and transfer to cutting board; quarter and divide between serving plates.



### 6. Plate beef quesadillas

Spoon **tomato-corn salsa** over **beef quesadillas**. Drizzle over **Cholula** (skip or use half for less heat) and garnish with **remaining cilantro**. Serve with **lime wedges** for squeezing over. Dig in!