

Quesadilla Tacos

Part cheesy quesadilla, part taco and a Mexican star through and through. This gem starts with Chihuahua cheese melted on to corn tortillas, which get topped with toasted Brussels, a Mexican bean salad and then eaten like a taco. It's an ooey-gooey delicious dinner that's on the table in 15 minutes. Why didn't we think of this sooner?

20 Minutes to the Table

20 Minutes Hands On

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

- Broiler and Baking Sheet or Grill
- 2 Mixing Bowls

FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

5 MEEZ CONTAINERS

- Spiced Beans
- Lime Vinaigrette
- Brussels Sprouts
- Corn Tortillas
- Chihuahua Cheese

Make The Meal Your Own

Cooking with a picky eater? Serve the bean salad on the side.

Don't think you can grill inside? Think again. Your broiler is a grill; it just has the heat above, rather than below the food. You can also use a grill pan, if you prefer.

Good To Know

If you're making the vegan version, we've left the cheese out of your meal. Instead of making a melty quesadilla, assemble it as a delicious taco.

Health snapshot per serving – 640 Calories, 30g Protein, 17g Fiber, 21 Smart Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Brussels Sprouts, Chihuahua Cheese, Black Beans, Great Northern Beans, Yellow Onion, Corn Tortillas, Lime, Cider Vinegar, Cilantro, Jalapeño, Granulated Garlic, Coriander, Agave Syrup, Cumin

meez meals

1. Getting Organized

Heat your grill or preheat your broiler. If you're broiling, put the top rack about 6 inches from the heating element.

2. Make the Bean Salad

Put the **Spiced Beans** into a mixing bowl with the **Lime Vinaigrette** and toss to coat. Season with salt and pepper to taste, and put in the refrigerator to chill.

3. Roast the Brussels

Put the **Brussels Sprouts** into another mixing bowl, drizzle with 2 Tbsp olive oil and season with salt and pepper. Put on to the grill or on a rimmed baking sheet under the broiler. Grill, turning a few times while cooking, until very soft and lightly browned, about 12 to 15 minutes.

This may seem like a lot of oil, but you can drain off the excess after the Brussels have roasted.

4. Put It All Together

Once the Brussels are cooked, put the **Corn Tortillas** on to the grill or on a rimmed baking sheet under the broiler. Heat until warm and pliable, about 30 to 60 seconds. Turn and top with the **Chihuahua Cheese** and cook until the cheese is melted, about 2 to 3 minutes. Top with the roasted Brussels and bean salad.

Love this recipe? #meezmagic

Instructions for two servings.

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