

Quesadilla Burger

Just as delicious as you'd expect. We're serving an Angus beef burger quesadilla style, with flour tortillas smothered in melted cheese, Mexican-spiced peppers, bacon, and a chili-lime salad on the side. It's a Tex-Mex twist your whole family will love.

25 *Minutes to the Table*

25 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

- 2 Large Skillets
- Baking Sheet
- Large Mixing Bowl

FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

6 MEEZ CONTAINERS

- Angus Beef Burger
- Roasted Red Pepper, Onion,
& Bacon
- Cheese & Green Onion
- Chili-Lime Dressing
- Tortillas
- Kale & Mixed Greens

Good To Know

Family Favorite!

Health snapshot per serving – 565 Calories, 37g Protein, 23g Fat, 54g Carbs, 15 Freestyle Points

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

INGREDIENTS: Angus Beef Burger, Flour Tortilla, Kale, Mixed Greens, Gouda, Green Onion, Roasted Red Pepper, Bacon, Lime, Orange, Garlic, Chili Powder, Agave, Cumin.

meez *meals*

1. Getting Organized

Preheat the oven to 425.

2. Cook the Quesadilla Filling

Add the **Roasted Red Peppers, Onions & Bacon** to a large skillet over medium low heat, stirring occasionally. After 10 minutes, add half the **Kale & Mixed Greens** and continue cooking the mix until the kale wilts and the bacon is crisp, an additional 3 to 4 minutes. Remove from the heat but leave the mix in the skillet. Transfer the remaining uncooked Kale & Mixed Greens to a large mixing bowl and set aside until step 5.

3. Create the Quesadillas

Brush one side of the **Tortillas** very lightly with olive oil and place oil-side-down on a baking sheet. Divide the **Cheese & Green Onions** evenly across the top of the tortillas. Set aside until step 5.

4. Cook the Angus Beef Burger

Heat a second large skillet over high heat. When the pan is hot, add the **Angus Beef Burger** with a light sprinkle of salt and pepper and cook until the bottom and sides are brown, about 3 minutes. Flip and continue cooking for 2 minutes if you prefer your burger **medium rare**. (Cook for 3 minutes for **medium**, and 4 to 5 for **well done**). Set aside to rest for 5 min.

5. Put It All Together

While the burgers are resting, place the baking sheet with the quesadillas in the oven and cook until the cheese is melted and bubbly, about 4 to 5 minutes.

While the quesadillas are cooking add 1 Tbsp olive oil and the **Chili-Lime Dressing** to the mixing bowl with the remaining Kale & Mixed Greens and toss well.

Serve each burger on a tortilla. Smother with half the cooked veggies and bacon and top each with another tortilla. Enjoy!

*If you have a meat thermometer, use it to achieve desired doneness for the burger.
Medium Rare: 125
Medium: 135
Medium-Well: 145
Well Done: 160*

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois