

# Veggie Quesadilla Dippers

We're cooking up fun-to-eat mini quesadillas packed with melty Mexican cheese and enough summer squash to get your veggies, too. The magic is in our three tasty dipping sauces: enchilada tomato, cilantro lime crema, and chipotle adobo. With a corn and black bean salad on the side, it's a dinner that the whole family will go crazy for.

**20** Minutes to the Table

**20** Minutes Hands On

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

- Large Skillet
- Baking Sheet
- 2 Large Mixing Bowls

### FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

### 7 MEEZ CONTAINERS

- Mini Tortillas
- Squash & Zucchini
- Mexican Cheese
- Corn & Beans
- Enchilada Tomato Salsa
- Cilantro Lime Crema
- Chipotle Adobo Sauce

## Make the Meal Your Own

We're giving you three different dipping sauces, but don't hold back if you've found a favorite; there's enough to do your dipping in one. Any leftover sauce is tasty with blanched cauliflower or raw cucumbers.

### **Meez Family Favorite!**

## Good to Know

**Health snapshot per serving** – 625 Calories, 31g Protein, 30g Fat, 25 Smart Points.

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

**INGREDIENTS:** Tortilla, Zucchini, Squash, Monterey Jack Cheese, Chihuahua Cheese, Corn & Bean Salad (Black Beans, Corn, Queso Fresco, Red Onion, Cilantro, Chipotle Adobo Sauce (chipotles in adobo, garlic, low fat buttermilk, coriander, cumin), Enchilada Tomato Salsa (Enchilada Sauce, Cilantro, Oregano, Tomatoes, Garlic, Cumin, Coriander), Cilantro Lime Crema (Sour Cream, Pineapple, Lime, Apple Cider, Cilantro, Cumin, Kosher Salt)

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### 1. Getting Organized

Preheat your oven to 425

### 2. Sauté the Squash Medley

Heat 1½ Tbsp olive oil in a large skillet over medium-high heat. Add the **Squash & Zucchini** and sauté for 2 minutes. Remove from heat and set aside.

### 3. Create the Mini Quesadillas

Remove six **Mini Tortillas** from the package and brush one side of each very lightly with olive oil. Place the tortillas, olive oil side down, on a baking sheet. Divide half of the **Mexican Cheese** across the six tortillas. Divide all the squash & zucchini between the tortillas, then distribute the rest of the cheese. Top each of the six builds with another mini tortilla and gently press down. Brush the tops very lightly with olive oil.

Bake for 6 minutes, then flip each mini quesadilla and cook until the edges are golden brown, about 5 to 6 additional minutes.

### 4. Prepare the Corn & Bean Salad and Dipping Sauces

While the quesadillas are cooking, place the **Corn & Beans** in a mixing bowl and toss with ½ of the **Enchilada Tomato Salsa** (it is the brown sauce with tomato chunks). Pour the other half in a small bowl for dipping.

Take the other two dipping sauces - **Cilantro Lime Crema**, and **Chipotle Adobo Sauce** – and pour each of those into small bowls.

### 5. Put It All Together

Slice each mini quesadilla into quarters and serve with the three dipping sauces and Corn & Bean Salad on the side. Enjoy!

Instructions for two servings.

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