

Grilled Zucchini Quesadilla Tacos

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

15 Minutes to the Table

15 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
- Zucchini
- Corn Tortillas
- Chihuahua Cheese

Make The Meal Your Own

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

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.

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.

Health snapshot per serving – 445 Calories, 17g Protein, 11g Fiber, 14 Smart Points

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

INGREDIENTS: Zucchini, 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 of your oven 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 well. Season with salt and pepper, and put into the refrigerator to chill.

3. Roast the Zucchini

Put the **Zucchini** into another mixing bowl. Toss with olive oil and season with salt and pepper. Put on to the grill or on a rimmed baking sheet under the broiler. Cook until very soft and slightly browned, about 10 to 12 minutes.

Flip the zucchini a few times while it cooks.

4. Put It All Together

Put the **Corn Tortillas** on to the grill or on a rimmed baking sheet under the broiler. Heat until warm, about 30 to 60 seconds. Turn and top with the **Chihuahua Cheese** and cook until the cheese melts, about 2 to 3 minutes. Top with the roasted zucchini and bean salad. Enjoy!

Love this recipe? #meezmagic

Instructions for two servings.

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