



## Broccoli & Cheddar Quesadilla

with Mexican-Style Corn & Sour Cream



20-30min



4 Servings

Roasting broccoli completely transforms the flavor, adding nutty notes that even the pickiest eaters will love, especially when sandwiched between flour tortillas and melted cheddar cheese. The quesadillas are served alongside Mexican-style street corn with bright flavors of scallions and fresh cilantro.



## What we send

- garlic
- ears of corn
- scallions
- fresh cilantro
- broccoli

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700.0kcal, Fat 42.0g, Proteins 24.0g, Carbs 58.0g



### 1. Roast broccoli

Preheat oven to 450°F with a rack in the upper third. Cut **broccoli** into ½-inch florets. Transfer to a rimmed baking sheet, then toss with **2 tablespoons oil** and a pinch each **salt** and **pepper**.

Roast until tender and browned in spots, about 10 minutes.



### 4. Cook corn

Finely chop **cilantro leaves** and **stems**. Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **remaining scallions**, then cook until bright green and fragrant, about 1 minute. Add **corn**. Cook, stirring, until corn is tender, about 3 minutes. Stir in cilantro, then season to taste with **salt** and **pepper**. Remove from heat. Cover to keep warm.



### 2. Prep ingredients

Meanwhile, peel, then finely chop **2 large garlic cloves**. Trim ends from **scallions**, then thinly slice. Shuck **corn**, then use a sharp knife to cut kernels away from cob. In a small bowl, thin **sour cream** with **1 teaspoon of water** at a time to make a spoonable sauce. Season to taste with **salt** and **pepper**.



### 5. Assemble quesadillas

Add **cheddar** to **broccoli mixture**, stirring to combine. Generously brush **tortillas** on both sides with **oil**. Place tortillas on reserved baking sheet. Divide broccoli mixture between tortillas, then fold over into half-moons.



### 3. Season broccoli

On a rimmed baking sheet, toss **roasted broccoli** with **garlic** and **half of the scallions**. Stir to combine. Return to upper third of oven and roast until scallions have softened, about 2 minutes. Transfer to a heatproof bowl. Reserve baking sheet for step 5.



### 6. Bake quesadillas & serve

Bake **quesadillas** in upper third of oven until **cheese** is melted and **tortillas** are crisp and browned in spots, 6-8 minutes, rotating from front to back halfway through baking. Cut into wedges, then serve with **sour cream** and **corn**. Enjoy!