

# DINNERLY



## Chorizo-Broccoli Quesadilla with Cheddar and Sautéed Onion

 20-30min  2 Servings

Quesadillas are a guaranteed crowd pleaser, which works out, because they are also one of our favorite go-to's for time-crunched weeknight meals! We've loaded these flour tortillas with slightly spicy chorizo sausage, sharp cheddar cheese, sautéed red onion, and chopped broccoli for a shot of veggie goodness. We've got you covered!

#### WHAT WE SEND

- broccoli crowns
- red onion
- fresh chorizo

#### WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

#### TOOLS

- box grater
- large skillet
- rimmed baking sheet

#### ALLERGENS

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

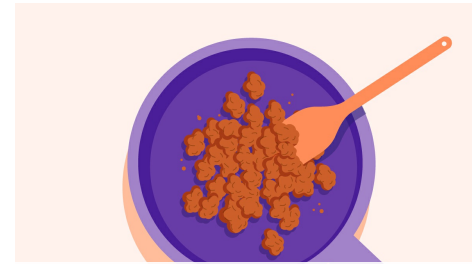
#### NUTRITION PER SERVING

Calories 1208.0kcal, Fat 90.2g, Proteins 33.6g, Carbs 67.2g



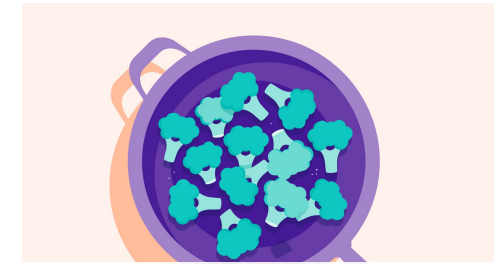
#### 1. Prep ingredients

Finely chop **broccoli**. Trim ends from **onion**, then halve, peel and thinly slice **1 cup** (save any remaining for own use). Finely chop or grate **cheddar**.



#### 2. Cook chorizo

In a large skillet, warm **2 tablespoons oil** over medium-high. Remove casing from **chorizo**; add to skillet with  $\frac{1}{2}$  **teaspoon salt** and **a few grinds pepper**. Sauté, breaking up into pieces, until cooked through and beginning to crisp, about 6 minutes. Transfer to a medium bowl with a slotted spoon.



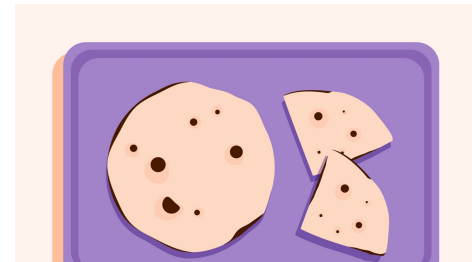
#### 3. Cook broccoli

Add **broccoli** and **sliced onion** to skillet along with **2 tablespoons oil**,  $\frac{1}{2}$  **cup water**, **1 teaspoon salt**, and **a few grinds pepper**. Cook, stirring occasionally, until crisp-tender, about 6 minutes. Transfer to bowl with **chorizo**.



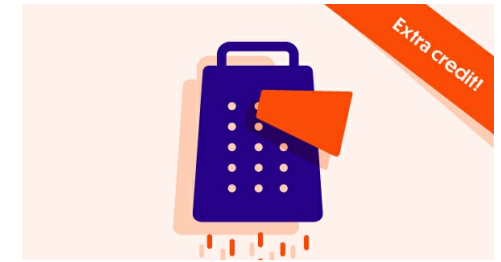
#### 4. Make filling

Preheat broiler with top rack 4–6 inches from heat source. Add **cheddar** to **chorizo-broccoli filling**. Stir to combine.



#### 5. Broil quesadillas

Brush one side of each **tortilla** lightly with **oil**. Place oiled side down on a work surface. Add **1 cup filling** to one half of each tortilla. Fold over to close. Arrange on a rimmed baking sheet; broil until golden brown on both sides, 2–3 minutes total, flipping once halfway through (watch closely). Cut into wedges to serve. Enjoy!



#### 6. Hack

These quesadillas are LOADED but that doesn't mean you can't also pile more on top! Serve with pico de gallo, sour cream, guacamole - or all three!