

DINNERLY



Chorizo-Broccoli Quesadilla with Cheddar and Sautéed Onion



20-30min



4 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

- fresh chorizo
- broccoli crowns
- red onion

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 889.0kcal, Fat 59.0g, Proteins 28.2g, Carbs 61.9g



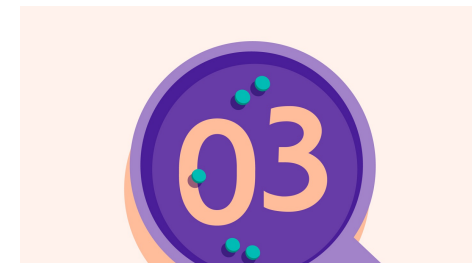
1. Prep ingredients

Finely chop **broccoli**. Trim ends from **onion**, then halve, peel and thinly slice. Grate **cheddar**.



2. Cook chorizo

In a large skillet, warm **2 tablespoons oil** over medium-high. Remove **chorizo** from casing, add to skillet along with $\frac{1}{2}$ **teaspoon salt** and **a few grinds pepper**. Sauté 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**, $\frac{1}{4}$ **teaspoons salt**, and **a few grinds pepper**. Cook, stirring occasionally, until crisp-tender, about 8 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 $\frac{3}{4}$ **cup filling** to one half of each tortilla. Fold over to close. Divide between 2 rimmed baking sheets; broil 1 sheet at a time 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!