

INGREDIENTS

3 PERSON | 6 PERSON



1 | 1 Corr



1 | 2 Mini Cucumber



4 oz | 8 oz Grape Tomatoes



4 TBSP | 8 TBSP Cream Cheese



1 TBSP | 1 TBSP Southwest Spice Blend



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



2 | 4 Flour Tortillas Contains: Soy, Wheat

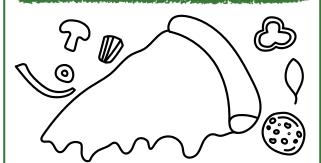


3/4 Cup | 11/2 Cups Guacamole



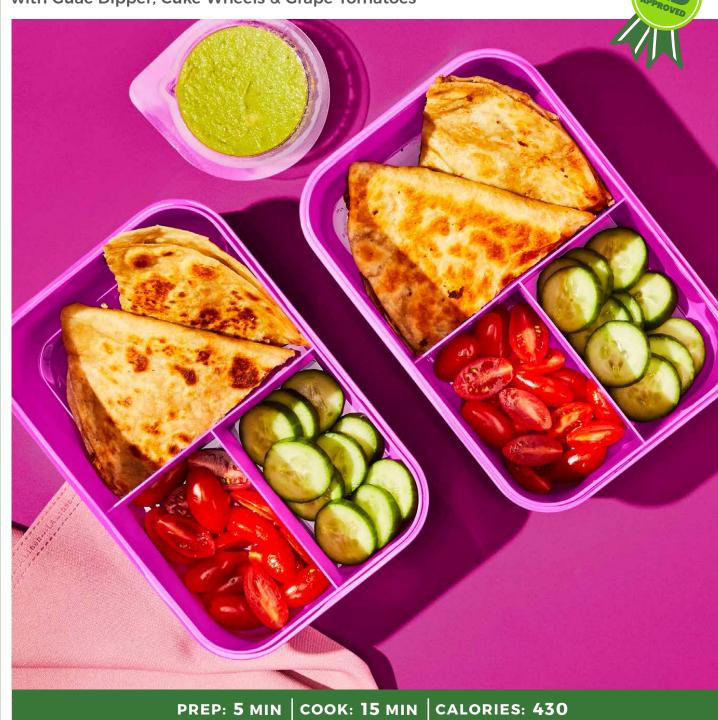
ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

DRAW YOUR FAVORITE PIZZA TOPPINGS



KIDS' CORNY CHEESY QUESADILLAS

with Guac Dipper, Cuke Wheels & Grape Tomatoes



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HELLO

LUNCH BUNCH

Pack cooled quesadillas, fruit, and veggies in those lucky lunch boxes-they're all yummy at room temperature!

FUTURE FOODIES

Younger kiddos can help wash the produce—a great way to get them involved in preparing their own food!



- Paper towels Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

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- · Wash and dry produce.
- Drain corn, then pat dry with paper towels. Thinly slice cucumber into rounds. Halve tomatoes if desired.



- Place tortillas on a clean work surface. Evenly sprinkle half the mozzarella over one half of each tortilla, then top with **corn mixture**. Sprinkle remaining mozzarella over corn. Fold tortillas in half to create quesadillas.
- Heat a drizzle of oil in pan used for filling over medium heat. Add guesadillas and cook until tortillas are browned and cheese melts, 3-5 minutes per side. (For 6 servings, work in batches, using a drizzle of oil for each batch.)



- Melt 1 TBSP butter (2 TBSP for 6 servings) in a large pan over medium-high heat. Add half the corn (all for 6) and cook, stirring occasionally, until beginning to brown, 2-3 minutes.
- Stir in 1 tsp Southwest Spice Blend (2 tsp for 6). (Be sure to measure the Southwest Spice Blend-we sent more!) Cook, stirring occasionally, until corn is lightly charred in spots, 1-2 minutes. Remove from heat.
- Stir in cream cheese until combined and creamy (if cream cheese isn't melting, return pan to low heat). Season with salt and pepper to taste.
- Turn off heat: transfer to a small bowl. Wash out pan.



4 SERVE OR STASH LUNCH

- Cut each quesadilla into three wedges.
- To serve: Divide quesadillas between plates. Serve with guac dipper, cuke wheels, and tomatoes on the side.
- To stash: Let guesadillas cool completely. Refrigerate quesadillas, guac dipper, cuke wheels, and tomatoes in separate containers, and pack as desired!