



# Baked Turkey and Corn Quesadillas

with Pico de Gallo and Lime Crema



25 Minutes



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<a href="#">↻ Swap</a>  Chorizo Sausage, uncased 250 g   500 g	<a href="#">↻ Swap</a>  Beyond Meat® 2   4
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 Ground Turkey 250 g   500 g	 Mexican Seasoning 1 tbsp   2 tbsp
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 Corn Kernels 113 g   227 g	 Mozzarella Cheese, shredded ¾ cup   1 ½ cups
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 Green Onion 1   2	 Flour Tortillas 6   12
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 Lime 1   1	 Sour Cream 1   2
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 Tomato 1   2	
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**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

**Pantry items** | Salt, pepper, sugar, oil

**Cooking utensils** | Baking sheet, large non-stick pan, measuring spoons, parchment paper, silicone brush, 2 small bowls, zester

1



### Cook turkey filling

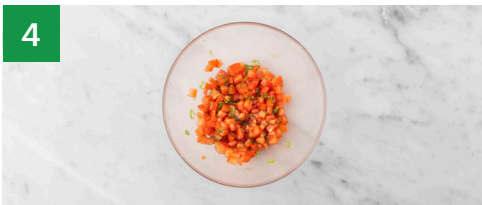
- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

 Swap | **Chorizo Sausage**

 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, thinly slice **green onion** keeping white and green parts separate.
- When the pan is hot, add **1 tbsp** (1 ½ tbsp) **oil**, then **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **corn** and **green onion whites**. Sprinkle **Mexican Seasoning** over pan, then season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.

4



### Make pico de gallo

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Add **tomatoes**, **1 tsp** (2 tsp) **lime juice** and **remaining green onions** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

2



### Prep tortillas

- While turkey cooks, brush **1 tbsp** (2 tbsp) **oil** over one side of **tortillas**.
- Arrange **tortillas**, oiled-side down, on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, divide tortillas between 2 parchment-lined baking sheets.)
- Sprinkle **half the cheese** evenly over one side of **each tortilla**.

5



### Finish and serve

- Add **sour cream**, **lime zest**, **½ tsp** (1 tsp) **lime juice** and **½ tbsp** (1 tbsp) **water** to another small bowl. Season with **salt**, **pepper** and a **pinch of sugar**, to taste, then stir to combine.
- Divide **quesadillas** between plates.
- Spoon **pico de gallo** over **quesadillas**. Drizzle **lime crema** over top.

3




### Assemble and bake quesadillas

- Top **cheese** with **turkey filling**.
- Sprinkle **remaining cheese** over **filling**.
- Fold **tortillas** in half, gently pressing down, to enclose **filling**.
- Bake **quesadillas** in the **bottom** of the oven, flipping halfway through, until **cheese** melts and **quesadillas** are golden, 2-3 min per side. (**NOTE:** For 4 ppl, bake in the bottom and middle of the oven, rotating sheets after flipping.)

Measurements  
within steps


**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 1 | Cook chorizo filling

 Swap | **Chorizo Sausage**

If you've opted to get **chorizo**, reduce **oil** to **½ tbsp** (1 tbsp), then add **chorizo** to the pan. Cook **chorizo** in the same way the recipe instructs you to cook the **turkey**.\*\* Remove and discard excess fat, if desired.

### 1 | Cook Beyond Meat® filling

 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.