



JERNEJ KITCHEN

GROUND MEAT SHEET PAN QUESADILLAS

Ground Meat Sheet Pan Quesadillas is an amazing Mexican-inspired recipe made with layers of flour tortillas, ground meat, cheese, and avocado.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	40	MINUTES
TOTAL TIME:	55	MINUTES

SAUCE

200 g (3/4 cup) greek yogurt

1 avocado

1 tbsp sliced Jalapeño peppers from the jar

1/2 scallion

1 garlic clove

1 tbsp fresh basil or coriander/cilantro

QUESADILLAS

1 tbsp olive oil

1/2 onion

250 g (1/2 pound) ground meat (mixture of pork and beef)

1 tbsp Fajita seasoning

1/2 scallion

8 (8-inch) flour tortillas

250 g (1 cup) shredded Gouda cheese

100 g (1/2 cup) shredded Cheddar cheese

1 avocado

SAUCE

First, make the sauce. Add Greek yogurt, avocado, jalapeños, scallion, garlic, and fresh basil or coriander to a blender. Mix into a smooth sauce and season to taste with salt and pepper. Keep refrigerated until needed.

STUFFING

Place a pan over low heat and add the oil. Dice the onion and add it to the pan. Sauté for 3 - 4 minutes, then add the ground meat and pan-fry for 5 minutes until golden. Add the Fajita seasoning and diced scallion and pan-fry for 2 - 3 minutes. Place a rack in the middle of the oven and preheat it to 220 °C / 430 °F.

QUESADILLAS

Prepare a 20 cm x 30 cm / 8-inch x 12-inch baking sheet. Arrange six tortillas around the baking sheet so that half of the tortillas overhang the rim while still covering the entire bottom surface of the pan. Spread the meat filling evenly over the tortillas, followed by an even layer of the cheese. Arrange avocado slices over the cheese and sprinkle with chopped scallion. Add two additional tortillas layered in the center to cover the entire surface, then fold the overhanging tortillas back towards the center until all of the filling is covered. Brush the tops of the tortillas evenly with a teaspoon of olive oil. Place another large baking sheet on the quesadilla to weigh it down. Place a heavy pan on top. Transfer the stacked baking sheets to the oven and bake for 25 minutes at 220 °C / 430 °F. Remove from the oven; carefully remove the pan and the upper baking sheet. Cut into slices and serve with the prepared sauce.

1/2 scallion

TOOLS AND EQUIPEMENT Sponsored

blender

pan

kitchen knife

cutting board

20 cm x 30 cm / 8-inch x 12-
inch baking sheet