

Foodnity Recipes

Smashburger Quesadillas – Comfort Food Delight

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American-Mexican Fusion** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef (80/20)
- [ ] 4 large flour tortillas
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 1 small onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste
- [ ] 1 tbsp lime juice
- [ ] Hot sauce, optional

Optional Toppings

- [ ] Sliced jalapeños
- [ ] Fresh cilantro, chopped
- [ ] Sour cream

Instructions

1. Heat a large skillet over medium-high heat, add olive oil, then toss in onion and garlic; sauté until fragrant and translucent.
2. Add ground beef, season with salt, pepper, and smoked paprika; smash with a spatula and cook until a deep brown crust forms, about 4-5 minutes.
3. Stir in lime juice, remove from heat, and let the beef rest briefly.
4. Lay a tortilla flat in the same skillet, sprinkle a mixture of both cheeses over half, spoon a generous portion of the beef, and add optional toppings if desired.
5. Fold the tortilla, press gently, and cook for 2-3 minutes until golden and the cheese melts, then flip and crisp the other side.
6. Transfer to a cutting board, let rest a minute, slice diagonally, drizzle with hot sauce, and serve immediately.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra crispy edge, brush the outer tortilla with a little melted butter before cooking.
- Don’t overload the filling; a thin layer ensures even crispness.
- If you prefer a spicier bite, add a pinch of cayenne to the beef.