



# SHEET PAN QUESADILLA

From the kitchen of Mom Dudley

## Ingredients:

- 1/2 cup store bought salsa  
See the link to homemade salsa in note below.
- 1 1/2 tbsp homemade taco seasoning see notes below
- 1/2 cup plain tomato sauce
- 1 lb ground beef
- 3 cup cheese ( I used Monterey Jack and Colby mix)
- 1/8 cup diced jarred roasted red peppers
- 10 soft tortillas
- 2 tbsp water
- 1 tbsp flour

## Directions:

Preheat oven to 400 ° F. Spray a large 9x13 inch baking sheet with cooking spray. Cover the sheet pan in foil or parchment paper if you like then spray the foil/parchment paper with the cooking spray.

In a small bowl add the water and flour and mix well until the clumps have disappeared. Set to the side.

Heat large skillet over medium high heat until hot. Add ground beef; cook until browned. Drain all but 2 tablespoons of the fat from the beef. Do not turn off the stove. Add the seasoning mix (see notes), salsa and tomato sauce. Add the slurry and mix until the ground beef mixture thickens. Reduce to simmer for 5 minutes. Cool for 10 minutes.

Cover the baking sheet with half of the flour tortillas, trimming to fit. Sprinkle cheese and cooled ground beef.

Place the baking sheet in the oven for a couple minutes. Remove pan from the oven. Top with the roasted red peppers and more cheese. Add the rest of the trimmed tortillas on top of the cheese. Bake for a couple of minutes.

Open up the oven and with a wooden spoon or large spoon, press down on the quesadillas. Pressing down on the tortillas will flatten them and help them stick to the cheese. Remove and slice into squares. Enjoy!