

Treasure Barrel

Smashburger Qesadillas - Mini Kitchen Magic

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Smashburger Filling

- [ ] 1 lb lean ground beef
- [ ] 1/2 yellow onion, finely minced
- [ ] 1 tablespoon Worcestershire sauce
- [ ] 1 teaspoon smoked paprika
- [ ] 1/2 teaspoon garlic powder
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 1 tablespoon olive oil

For Assembling

- [ ] 4 large (10-inch) flour tortillas
- [ ] 2 cups shredded cheddar cheese or a cheddar-Jack blend
- [ ] Butter or additional oil for the pan

Instructions

1. In a medium bowl, combine the ground beef, minced onion, Worcestershire sauce, smoked paprika, garlic powder, salt, and pepper. Use your hands to mix everything together gently, just until combined. Don't overwork it.

2. Heat the olive oil in a large skillet over medium-high heat. Divide the beef mixture into four equal portions. Place one portion in the hot skillet and immediately use a sturdy spatula to press it down firmly into a thin, even patty that's about the size of your tortilla. Let it cook undisturbed for 2-3 minutes, until the bottom is well-browned and crispy.

3. Carefully flip the beef patty. It might break apart a little, and that's okay—it's going inside a quesadilla anyway! Cook for another 1-2 minutes until cooked through. Transfer to a plate and repeat with the remaining beef portions. You can cook two at a time if your skillet is big enough.

4. Wipe out the skillet lightly and reduce the heat to medium. Place one tortilla in the skillet. Sprinkle half of it with about 1/4 cup of cheese. Break one of the cooked beef patties into pieces and place it over the cheese. Top with another 1/4 cup of cheese.

5. Fold the bare half of the tortilla over the filling. Cook for 2-3 minutes, until the bottom is golden brown and slightly crisp. Carefully flip the quesadilla and cook for another 2-3 minutes until the second side is golden and the cheese is fully melted. Sometimes, I'll put a lid on for a minute to help the cheese melt faster.

6 Transfer the finished quesadilla to a cutting board and let it rest for about a minute before slicing into wedges. This helps the cheese set. Repeat with the remaining tortillas and filling. Serve immediately while hot and gooey.

Nutrition per serving

480 kcal	34 g	28 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you want to add more burger flavor, a tablespoon of yellow mustard mixed into the beef is wonderful.
- For a lighter version, you can use low-fat cheese and lean ground turkey.
- Leftover quesadillas reheat surprisingly well in a toaster oven or air fryer to bring back the crispness.