

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING CHEESY GROUND BEEF QUESADILLAS

SALAD CITRUS AVOCADO CUCUMBER SALAD

INGREDIENTS

2 cups cucumbers, thinly sliced
1 orange (segments) or 1 cup mandarin oranges
1 avocado, diced
2 tbsp red onion, finely sliced
2 tbsp fresh lime juice
2 tbsp olive oil
1 tbsp honey
1/4 cup chopped cilantro
Salt and black pepper
Optional: 1/4 cup crumbled queso fresco

PREPARATION

In a bowl, whisk lime juice, olive oil, honey, salt, and pepper.
Add cucumbers, orange segments, red onion, and avocado.
Toss gently, then fold in cilantro.
Sprinkle queso fresco on top if using.

PRESENTATION

Serve in chilled salad bowls, topping each portion with extra cilantro and a few avocado cubes.

ENTREE: CHEESY GROUND BEEF QUESADILLAS

INGREDIENTS

1 lb ground beef
1 small onion, finely diced
3 cloves garlic, minced
1 tbsp olive oil (or cooking oil)
2 tsp chili powder
1 tsp ground cumin

1 tsp smoked paprika
1/2 tsp salt (plus more to taste)
1/2 tsp black pepper
1/2 cup tomato sauce or crushed tomatoes
1–2 tbsp chopped pickled jalapeños (optional)
1–1 1/2 cups shredded cheese (cheddar, Monterey Jack, or a blend)
8 large flour tortillas (or 10 medium)
Optional: 1/2 cup diced bell pepper
For serving: sour cream, salsa, chopped cilantro, lime wedges

PREPARATION

Cook the beef: Heat oil in a skillet over medium-high heat. Add onion (and bell pepper if using) and cook 3–4 minutes.

Add garlic and cook 30 seconds.

Add ground beef; cook until browned, breaking it up as it cooks (6–8 minutes). Drain excess fat if needed.

Stir in chili powder, cumin, smoked paprika, salt, pepper, and tomato sauce.

Simmer 3–5 minutes until thickened. Stir in jalapeños if using.

Assemble: Place a tortilla in the skillet (low-medium heat). Sprinkle cheese on half, add a generous layer of beef filling, then add more cheese. Fold over.

Cook 2–3 minutes per side until golden and crisp; repeat with remaining tortillas. Rest 1 minute before slicing.

PRESENTATION

Slice each quesadilla into 3 triangles. Serve with salsa and sour cream on the side; finish with cilantro and a squeeze of lime.

SIDE DISH #1: ELOTE-STYLE CHARRED CORN

INGREDIENTS

4 cups corn (fresh, frozen, or canned—drained)

2 tbsp butter

1–2 tbsp mayonnaise

1 tbsp lime juice

1/2 tsp chili powder

Salt and pepper

1/4–1/2 cup crumbled cotija (or feta) (optional)

2 tbsp chopped cilantro (optional)

PREPARATION

Sauté corn in butter over medium-high heat until lightly charred (6–8 minutes).

Reduce heat; stir in mayonnaise, lime juice, chili powder, and salt/pepper.

Sprinkle cotija and cilantro if desired.

PRESENTATION

Serve warm in a small bowl with a lime wedge on the rim.

SIDE DISH #2: STREET-STYLE MEXICAN RICE

INGREDIENTS

1 cup long-grain rice
2 cups chicken or beef broth
1 tbsp olive oil
1 small onion, diced
1 clove garlic, minced
1/2 cup tomato sauce (or salsa)
1 tsp cumin
Salt and pepper
Optional: 1/2 cup peas or diced carrots

PREPARATION

Sauté onion in olive oil until soft (3–4 minutes). Add garlic 30 seconds.
Stir in rice and toast 1 minute.
Add broth, tomato sauce, cumin, salt, pepper (and veggies if using).
Bring to a boil, cover, and simmer on low until tender and liquid is absorbed (about 15–18 minutes).

PRESENTATION

Fluff with a fork and garnish with a little cilantro or a drizzle of salsa.
Dessert: Vanilla Cinnamon Churro Bites

INGREDIENTS

1 can refrigerated biscuit dough (or pizza dough cut into small pieces)
2–3 tbsp butter, melted
1/3 cup sugar
1–2 tsp ground cinnamon
Optional: 1/3 cup dulce de leche or chocolate sauce for dipping

PREPARATION

Cut dough into bite-size pieces.
Fry in 350°F oil until golden (or bake at 425°F until browned, about 10–14 minutes).
Toss hot bites in cinnamon-sugar.
Drizzle dulce de leche or chocolate sauce if using.

PRESENTATION

Serve on a platter dusted with extra cinnamon-sugar, with a small cup of dipping sauce.

WINE PAIRING (RECOMMENDED FROM OUR LIST)**KAIKEN ULTRA MALBEC RED WINE**

Malbec's bold, fruit-forward profile and smooth tannins complement the savory, seasoned ground beef and melted cheese—helping cut through richness while enhancing the warm spices (chili, cumin, smoked paprika) in the filling.