



CHICKEN PINEAPPLE QUESADILLAS

with Pico de Gallo and Southwestern Spices



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this sweet & savory dish.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 710**



Red Onion



Pineapple



Cilantro



Chicken Stir-Fry



Flour Tortillas
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Green Bell Pepper



Roma Tomato



Lime



Southwest
Spice Blend



Mozzarella
Cheese
(Contains: Milk)

START STRONG

Not in the mood to heat up the oven? No sweat: try toasting the quesadillas in a large pan over medium-low heat instead.

BUST OUT

- Small bowl
- Strainer
- Large pan
- Paper towel
- Baking sheet
- Vegetable oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Red Onion | 1 1 |
| • Green Bell Pepper | 1 2 |
| • Pineapple | 4 oz 8 oz |
| • Roma Tomato | 1 2 |
| • Cilantro | ¼ oz ¼ oz |
| • Lime | 1 1 |
| • Chicken Stir-Fry | 10 oz 10 oz |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Flour Tortillas | 2 4 |
| • Mozzarella Cheese | 1 Cup 2 Cups |
| • Sour Cream | 2 TBSP 4 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 2 TBSP, then set this aside in a small bowl. Core, seed, and thinly slice **bell pepper**. Drain **pineapple**.



4 COOK FILLING

Pat **chicken** dry with a paper towel. Add to pan used for veggies over medium-high heat along with a drizzle of **oil** and **Southwest spice**. Cook, tossing, until chicken is browned and cooked through, 3-5 minutes. Season with **salt** and **pepper**. Return **pineapple mixture** to pan along with a squeeze of **lime** and remaining **cilantro**. Toss to combine, then remove pan from heat.



2 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **bell pepper**. Cook, tossing, until softened, 4-5 minutes. Season with **salt** and **pepper**. Add **pineapple** and cook, tossing, until lightly browned, 2-3 minutes. Season with salt and pepper. Remove from pan and set aside.



5 MAKE QUESADILLAS

Rub one side of a **tortilla** with a drizzle of oil. Repeat with other tortilla. Place both tortillas oiled-side down on a baking sheet. Take half the **mozzarella** and sprinkle it onto tortillas in an even layer. Top with **filling**, then sprinkle with remaining mozzarella. Fold tortillas in half to create two quesadillas.



3 MAKE PICO DE GALLO

Meanwhile, core, seed, and dice **tomato**. Chop **cilantro**. Halve **lime**. Add tomato, half the cilantro, and a squeeze of lime to bowl with **minced onion** and toss to combine. Season with **salt** and **pepper**.



6 FINISH

Broil or bake **quesadillas** until golden brown on top, 1-2 minutes. Flip and repeat with other side. (**TIP:** Keep an eye on these and watch out for any burning.) Cut into wedges, then serve with **pico de gallo** and **sour cream** on the side.

GOLDEN!

Pineapple's sweet sensation makes this a medal-worthy meal.

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