



EASY BEIN' CHEESY CHICKEN QUESADILLAS

with Smoky Red Pepper Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



9 oz | 18 oz
Fully Cooked
Chicken Breasts



1 TBSP | 2 TBSP
Southwest Spice
Blend



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy

HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this quick-cooking chicken quesadilla.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 670



HELLO FRESH

CHEESY DOES IT

Our secret for perfectly constructed quesadillas? Sandwiching the chicken filling between two layers of cheese, as you'll do in step 3. This helps the cheeses meld to both the tortillas and the chicken mixture, so everything stays in place when it comes time to eat.

BUST OUT

- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)

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* Chicken is fully cooked when internal temperature reaches 165°.



1 PREP SCALLIONS

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens.



3 ASSEMBLE QUESADILLAS

- Place **tortillas** on a clean work surface. Evenly sprinkle **pepper jack** onto one half of each tortilla. Top with **chicken filling**, then sprinkle with **Monterey Jack**. Fold tortillas in half to create **quesadillas**.
- Heat a **large drizzle of oil** in pan used for filling over medium heat. Add quesadillas and cook until tortillas are golden brown and cheeses have melted, 3-4 minutes. **TIP: Depending on the size of your pan, you may need to work in batches.**



2 COOK FILLING

- Pat **chicken*** dry with paper towels. Thinly slice crosswise into strips.
- Heat a **drizzle of olive oil** in a medium pan over medium-high heat. Add chicken, **scallion whites**, and **Southwest Spice**. Cook until chicken is warmed through and scallions are slightly softened, 2-3 minutes. Season with **salt** and **pepper**.
- Turn off heat; remove from pan and set aside. Wash out pan.



4 FINISH & SERVE

- Cut **quesadillas** into wedges and divide between plates. Sprinkle with **scallion greens** and drizzle with **hot sauce** if desired. Serve with **smoky red pepper crema** on the side.

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