

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Scallions



1 TBSP | 2 TBSP Southwest Spice Blend



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



1 tsp | 2 tsp Hot Sauce



9 oz | 18 oz Fully Cooked Chicken Breasts



2 | 4 Flour Tortillas Contains: Wheat



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



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

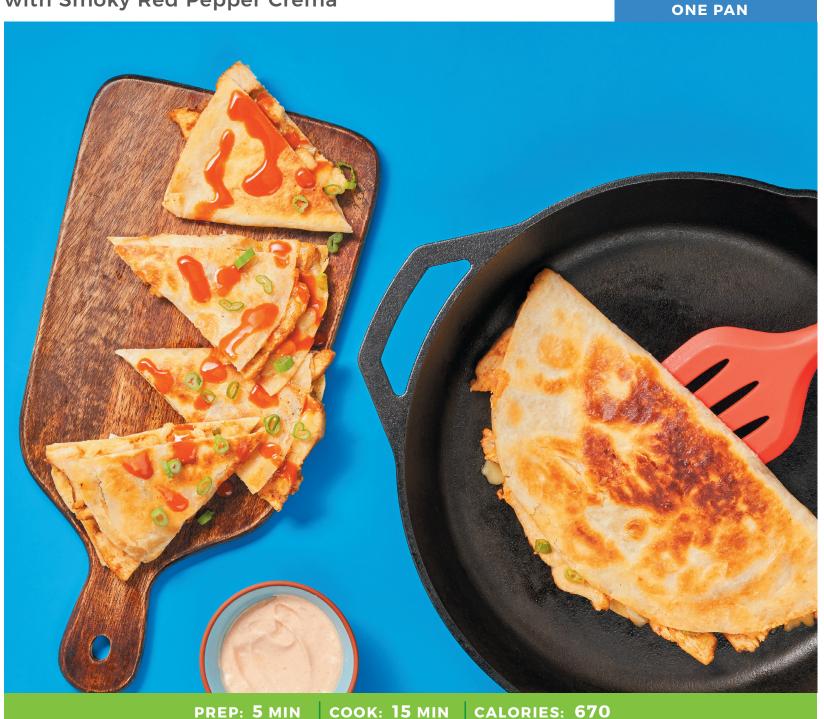
HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this quickcooking chicken quesadilla.

EASY BEIN' CHEESY CHICKEN QUESADILLAS

with Smoky Red Pepper Crema



18



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°.



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



- 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 guesadillas 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.