



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



10 oz | 20 oz  
Chicken Breast  
Strips



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



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

## HELLO

### SMOKY RED PEPPER CREMA

A cooling condiment that's all at once  
tangy, sweet, and smoky

# ONE-PAN EASY CHEESY CHICKEN QUESADILLAS

with Smoky Red Pepper Crema

ONE PAN



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 680



### SO IM-PRESSED

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
- Cooking oil (**2 tsp** | **2 tsp**)

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### 1 PREP SCALLIONS

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



### 2 COOK FILLING

- Pat **chicken\*** dry with paper towels.
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add chicken, **scallion whites**, and **Southwest Spice**. Cook until chicken is browned and cooked through and scallions are slightly softened, 4-6 minutes. Season with **salt** and **pepper**.
- Turn off heat; remove from pan and set aside. Wash out pan.



### 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 **drizzle of oil** in pan used for filling over medium heat. Add quesadillas and cook until tortillas are golden brown and cheese melts, 3-4 minutes. **TIP: Depending on the size of your pan, you may need to work in batches.**



### 4 FINISH & SERVE

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

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