

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



% 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

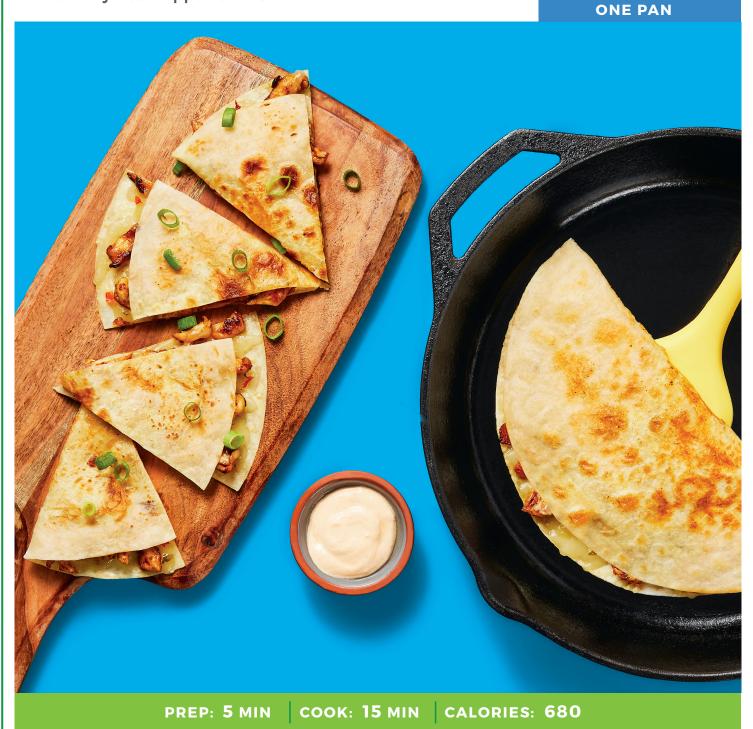
HELLO

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



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



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



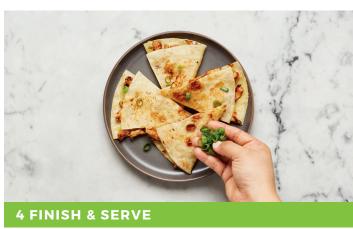
- Pat chicken* dry with paper towels.
- Heat a drizzle of oil in a medium pan over mediumhigh heat. Add chicken, scallion whites, and Southwest Spice. Cook until chicken is browned and cooked through and scallions are slightly softened, 4-6 minutes. Season with salt and pepper.
- Turn off heat; remove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



 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.



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