



BAJA CHICKEN QUESADILLAS

with Salsa Fresca and Lime Crema



HELLO

BLACKENING SPICE

This smoky-spicy blend adds so much flavor to chicken.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 770



Red Onion



Roma Tomato



Chicken Breast Strips



Flour Tortillas
(Contains: Wheat)



Mexican Cheese Blend
(Contains: Milk)



Lime



Sour Cream
(Contains: Milk)



Blackening Spice



Mozzarella Cheese
(Contains: Milk)



Hot Sauce

START STRONG

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the green surface layer from the peel, then finely mince it.

BUST OUT

- Paper towels
- Small bowl
- Large pan
- Kosher salt
- Large bowl
- Black pepper
- Zester
- Medium bowl
- Vegetable oil (3 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Chicken Breast Strips* 10 oz | 20 oz
- Blackening Spice 1 TBSP | 2 TBSP
- Lime 1 | 2
- Roma Tomato 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 2 | 4
- Mozzarella Cheese ½ Cup | 1 Cup
- Mexican Cheese Blend ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp

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

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Pat **chicken** dry with paper towels.



4 MAKE LIME CREMA

In a small bowl, combine **sour cream**, **lime zest** (to taste), and juice from **1 lime wedge** (2 lime wedges for 4 servings). Add **water**, 1 tsp at a time, until mixture reaches drizzling consistency. Season with **salt** and **pepper**.



2 COOK FILLING

Set aside **2 TBSP onion** (4 TBSP for 4 servings). Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **chicken**, remaining **onion**, **Blackening Spice**, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes. Turn off heat; transfer to a large bowl. Wipe out pan.



5 ASSEMBLE AND COOK QUESADILLAS

Place **tortillas** on a work surface. Evenly sprinkle **mozzarella** and **Mexican cheese** onto one side of each tortilla. Top cheese with **filling**, then fold tortillas in half to create quesadillas. Heat a drizzle of **oil** and **1 TBSP butter** (2 TBSP for 4 servings) in pan used for chicken over medium-high heat. Working in batches, add quesadillas and cook until golden brown on the first side, 1-2 minutes. Flip and cook 1 minute more. Transfer to a paper-towel-lined plate.



3 MAKE SALSA FRESCA

Meanwhile, zest and quarter **lime**. Finely dice **tomato**. In a medium bowl, combine tomato and **1 TBSP reserved onion** (3 TBSP for 4 servings); add more onion to taste. Squeeze in juice from **1 lime wedge** (2 lime wedges for 4) and season with **salt** and **pepper**.



6 FINISH AND SERVE

Transfer **quesadillas** to a cutting board; slice into thirds and divide between plates. Serve with **salsa**, **lime crema**, and **hot sauce** (to taste). Serve with any remaining **lime wedges** on the side.

HOG HEAVEN

Try making these classic quesadillas again with pulled pork!

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