



# ONE-PAN BAJA CHICKEN QUESADILLAS

with Chicken Thighs, Salsa Fresca, Lime Crema & Hot Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Onion



10 oz | 20 oz  
Diced Chicken Thighs



1 TBSP | 2 TBSP  
Blackening Spice



1 | 1  
Lime



1 | 2  
Tomato



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



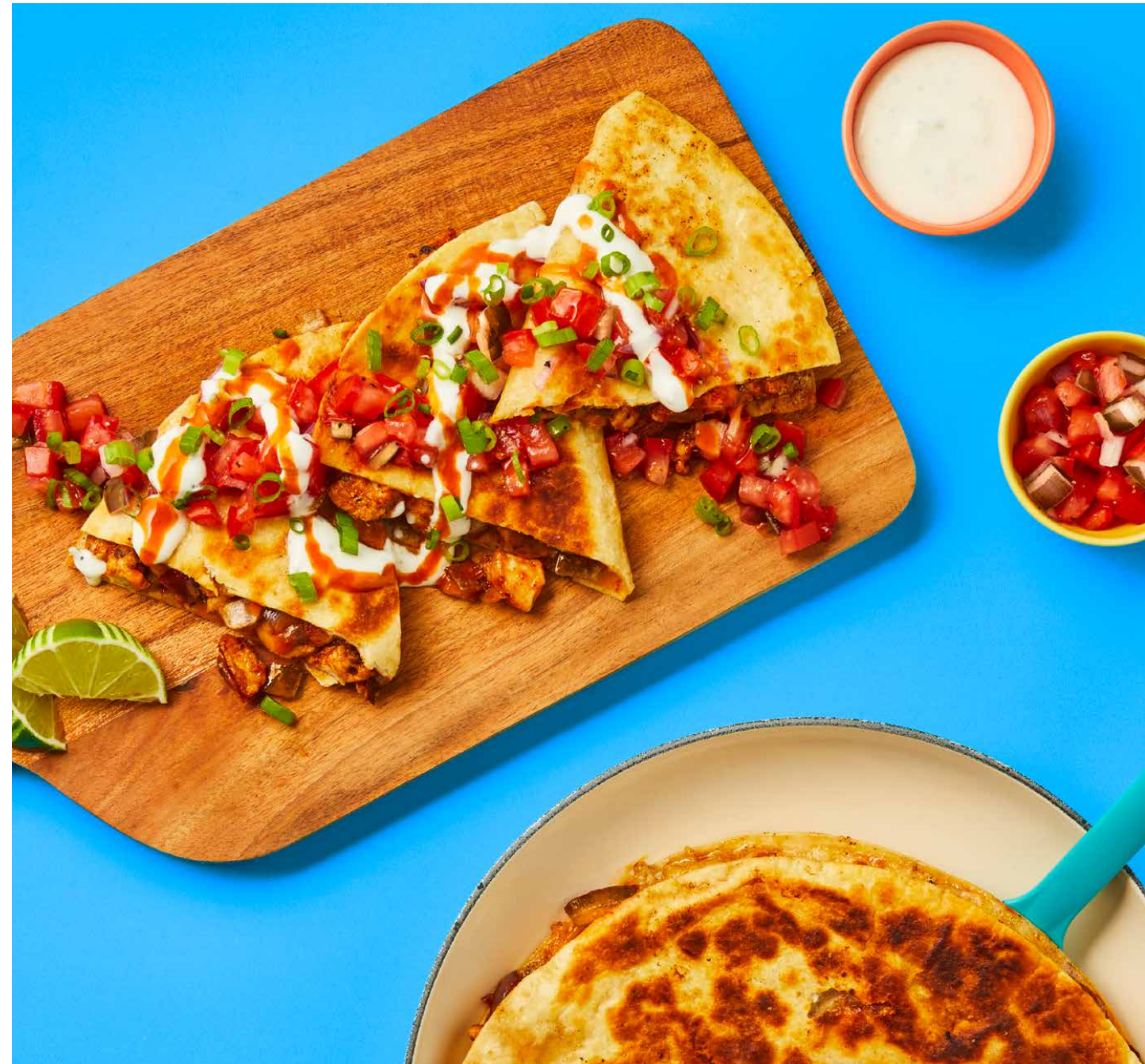
½ Cup | 1 Cup  
Pepper Jack Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



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HELLO

### BLACKENING SPICE

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

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 810



## BEST OF THE ZEST

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 lime peel, then mince it.

## BUST OUT

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

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### 1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**.



### 2 COOK FILLING

- Reserve **2 TBSP onion (4 TBSP for 4 servings)** for Step 3.
- Pat **chicken\*** dry with paper towels. Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken, **Blackening Spice**, remaining onion, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



### 3 MAKE SALSA FRESCA

- While chicken cooks, finely dice **tomato**. Zest and quarter **lime**.
- In a medium bowl, combine tomato, **juice from one lime wedge (two lime wedges for 4)**, and as much **reserved onion** as you like. Season with **salt** and **pepper**.



### 4 MAKE LIME CREMA

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



### 5 MAKE QUESADILLAS

- Place **tortillas** on a clean work surface. Evenly sprinkle **pepper jack** and **Mexican cheese blend** onto one half 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 filling 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.



### 6 FINISH & 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.

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