



# DOUBLE CHEESE CHICKEN QUESADILLAS

with Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



9 oz | 18 oz  
Standard Meat™  
Cast-Iron Seared  
Chicken Breasts



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



1 tsp | 2 tsp  
Hot Sauce



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



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 670



### STANDARD MEAT™

We've been putting the "pro" in protein since 1935. Our secret? Keep it simple. This chicken is simply seasoned with salt and seared on cast-iron. Nothing to get in the way!



## I'LL MELT WITH YOU

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

- Baking sheet
- Aluminum foil
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 4 tsp)

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### 1 PREP SCALLIONS

- Adjust rack to top position and heat broiler to high. Line a baking sheet with foil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens.



### 3 ASSEMBLE QUESADILLAS

- Rub one side of each **tortilla** with a drizzle of **oil**. Place tortillas oiled sides down on prepared baking sheet.
- Evenly sprinkle **pepper jack** onto one half of each tortilla. Top with **chicken mixture**, then sprinkle with **Monterey Jack**. Fold tortillas in half to create **quesadillas**.



### 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**.



### 4 FINISH & SERVE

- Broil **quesadillas** on top rack until golden brown, 1-2 minutes per side.
- 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.

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