



CHICKEN PINEAPPLE QUESADILLAS

with Pico de Gallo and Southwestern Spices



HELLO

SOUTHWESTERN SPICE BLEND

Chili powder, garlic, and cumin make for a sultry, subtle seasoning.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 660



Red Onion



Pineapple



Roma Tomato



Lime



Flour Tortillas
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Green Bell Pepper



Chicken Breast



Cilantro



Southwest
Spice Blend



Mozzarella Cheese
(Contains: Milk)

START STRONG

Too hot to heat up the oven? You can also warm the quesadillas in a large pan over medium-low heat.

BUST OUT

- Small bowl
- Strainer
- Large pan
- Baking sheet
- Oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- | | |
|-------------------------|-----------------|
| • Red Onion | 1 1 |
| • Green Bell Pepper | 1 2 |
| • Pineapple | 4 oz 8 oz |
| • Chicken Breast | 6 oz 12 oz |
| • Roma Tomato | 1 2 |
| • Cilantro | ¼ oz ¼ oz |
| • Lime | 1 1 |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Flour Tortillas | 2 4 |
| • Mozzarella Cheese | 1 Cup 2 Cups |
| • Sour Cream | 2 TBSP 4 TBSP |

HELLO WINE



PAIR WITH
Trilus California
Chardonnay, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Halve, peel, and thinly slice **red onion**. Mince a few slices until you have 2 TBSP minced onion, then set this aside in a small bowl. Core, seed, and thinly slice **bell pepper**. Drain **pineapple**. Chop **1 chicken breast** into ½-inch cubes (use the other as you like).



4 MAKE FILLING

Add a drizzle of **oil**, **chicken**, and **Southwest spice blend** to same pan over medium-high heat. Cook, tossing, until no longer pink in center, 3-4 minutes. Season with **salt** and **pepper**. Return **veggies** to pan along with a squeeze of **lime** and remaining **cilantro**. Toss to combine, then remove pan from heat.



2 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced red onion** and **bell pepper**. Cook, tossing occasionally, until softened, 4-5 minutes. Season with **salt** and **pepper**. Add **pineapple** and cook, tossing, until lightly browned, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



5 MAKE QUESADILLAS

Take **2 tortillas** (we sent more) and rub one side of each with a drizzle of **oil**. Place oiled-side down on a baking sheet. Take half the **mozzarella** and sprinkle it on tortillas in an even layer. Top with **filling**, then sprinkle with remaining mozzarella. Fold tortillas in half to create two quesadillas.



3 MAKE PICO DE GALLO

While veggies cook, finely chop **tomato** and **cilantro**. Halve **lime**. Add tomato, half the cilantro, and a squeeze of lime to bowl with minced red onion. Toss to combine. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Broil or bake **quesadillas** until golden brown on top, 1-2 minutes. Flip and repeat with other side. (**TIP:** Keep an eye on them to make sure they don't burn.) Cut into wedges, then serve with **pico de gallo** and **sour cream** on the side.

FANTASTIC!

Pineapple creates one succulently sweet sensation.

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