MARLEY SPOON

Quesadillas with Ready to Heat Chicken

with Salsa & Sour Cream

under 20min 2 Servings

The trick to these quick quesadillas is the tender ready to heat chicken. We add zesty taco seasoning and salsa into the mix, before sandwiching the chicken between flour tortillas with cheddar-jack cheese. Everything gets baked on one rimmed baking sheet for super easy clean up. And what's a quesadilla without toppings! The crispy tortillas are served with a dollop of fresh pico de gallo and a drizzle of sour cream.

What we send

- garlic
- 2 scallions
- ¼ oz fresh cilantro
- ½ lb pkg ready to heat chicken
- 4 oz salsa
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas [1,6]
- 2 oz shredded cheddar-jack blend [7]
- 1 oz sour cream [7]
- 1 plum tomato

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 26g, Carbs 60g, Protein 44g

1. Prep ingredients

Preheat oven to 450°F with rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Finely chop **cilantro leaves and stems** together.

2. Season chicken

Transfer **shredded chicken** to a medium bowl, then break into bite-sized pieces with your hands. To the bowl with chicken, combine **salsa**, **half each of the chopped cilantro and garlic**, and **2 teaspoons taco seasoning**, stirring to coat.

3. Assemble quesadillas

Lightly **oil** a rimmed baking sheet. Lightly brush **tortillas** with **oil**. Divide **shredded chicken filling** among tortillas, then top with **cheese** and fold into half-moons. Arrange quesadillas on prepared baking sheet.

4. Bake quesadillas

Bake **quesadillas** on center oven rack until **chicken** is warm, **cheese** is melted, and **tortillas** are browned in spots, about 10 minutes, flipping halfway through baking (watch closely as ovens vary).

5. Season sour cream

Meanwhile, in a small bowl, thin **sour cream** by stirring in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Core **tomato**, then finely chop. In a medium bowl, stir to combine **tomatoes**, **scallions**, **2 teaspoons each of vinegar and oil**, and **remaining chopped cilantro and garlic**. Season to taste with **salt** and **pepper**.

6. Serve

Spoon **pico de gallo** over **quesadillas** and drizzle with **sour cream**. Enjoy!