

# DINNERLY



## BBQ Double Cheddar Chicken & Corn Quesadillas

with Guacamole



ca. 20min



2 Servings

This version of the recipe is customized with double the cheddar.

## WHAT WE SEND

- ½ lb pkg chicken breast strips
- 2½ oz corn
- ½ oz fried shallots <sup>6</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 2 oz barbecue sauce
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz guacamole

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

## TOOLS

- small skillet
- 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 770kcal, Fat 42g, Carbs 63g, Protein 48g



### 1. Cook chicken

Preheat broiler with a rack in the top position.

Pat **chicken strips** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a small skillet over medium-high. Add chicken and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



### 2. Assemble quesadillas

In a medium bowl, mix to combine **chicken**, **corn**, **fried shallots**, **all of the cheese**, and **barbecue sauce**; season to taste with **salt** and **pepper**.

Generously brush **one side of each tortilla** with **oil**. Arrange on a rimmed baking sheet, oiled side-down. Divide **chicken mixture** onto one half of each tortilla. Fold into half moons.



### 3. Broil & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden-brown, 2–4 minutes. Rotate baking sheet, flip quesadillas, and gently press down with a spatula. Continue cooking, 2–4 minutes more (watch closely as broilers vary).

Serve **quesadillas** cut into wedges with **guacamole** alongside. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!