

DINNERLY



No Chop! Cheesy Chicken Quesadillas with Guac & Salsa



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, assemble the quesadillas, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole
- 4 oz salsa
- ¼ oz taco seasoning
- 10 oz pkg ground chicken

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

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 710kcal, Fat 33g, Carbs 61g, Protein 49g



1. Prep tortillas

Preheat oven to 450°F with a rack in the center.

Lightly brush one side of each **tortilla** with **oil**. Arrange oiled-side down on a rimmed baking sheet.



2. Cook filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken, taco seasoning, and a pinch each of salt and pepper**. Cook, stirring and breaking up into smaller pieces, until browned and cooked through, 3–4 minutes.

Divide filling among **tortillas**. Sprinkle with **cheese** and fold tortillas into half-moons.



3. Bake quesadillas & serve

Bake **quesadillas** on center oven rack until **cheese** is melted and **tortillas** are browned in spots, flipping halfway through cooking time, 8–12 minutes (watch closely as ovens vary).

Serve **quesadillas** topped with **salsa** and **guacamole**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!