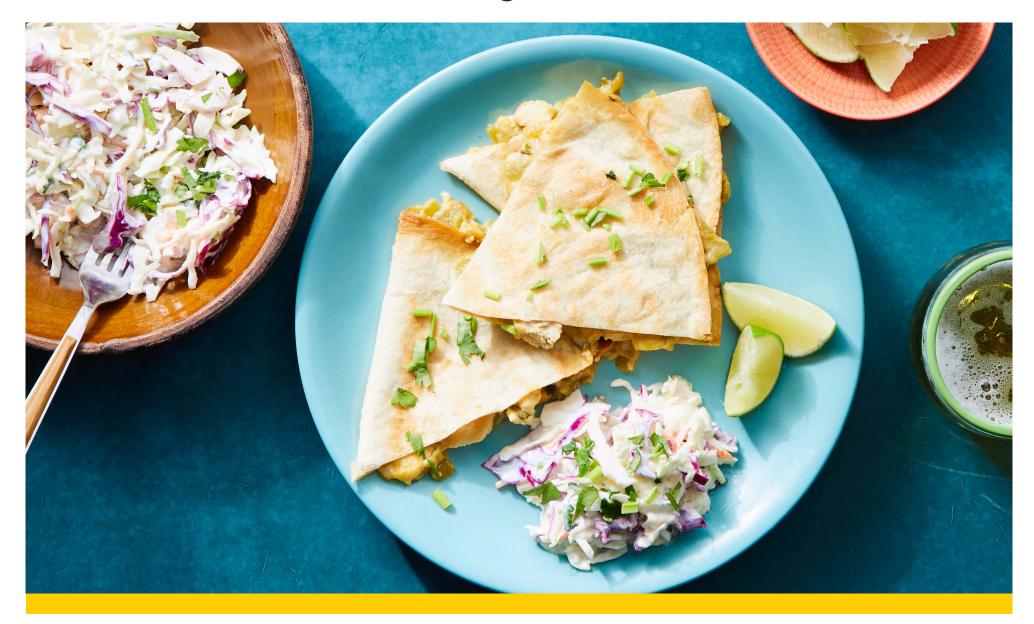
# MARLEY SPOON



## **Creamy Green Chicken Quesadillas**

with Cilantro-Lime Slaw





This is not your typical quesadilla! We take it to the next level with chopped green chiles that bring a smoky, earthy flavor to the sour cream sauce. When combined with chicken strips, cheddar-jack cheese, and cilantro, the result is pure magic. We load up tortillas with the velvety chicken filling, then bake to a warm, crispy finish. A creamy lime slaw is the perfect tangy bite to complement the cheesy quesadillas.

## What we send

- 1/4 oz fresh cilantro
- 1 lime
- 1 pkt chicken broth concentrate
- 4 oz can chopped green chiles
- 2 (1 oz) sour cream <sup>2</sup>
- ½ lb pkg chicken breast strips
- 2 oz shredded cheddar-jack blend<sup>2</sup>
- 2 (10-inch) flour tortillas 3,1
- 2 oz mayonnaise <sup>4,3</sup>
- 14 oz cabbage blend

## What you need

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- · olive oil

### Tools

- · microplane or grater
- medium skillet
- rimmed baking sheet

#### **Allergens**

Wheat (1), Milk (2), Soy (3), Egg (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 760kcal, Fat 51g, Carbs 41g, Protein 40g



## 1. Prep sauce

Preheat oven to 450°F with a rack in the center. Finely chop cilantro leaves and stems. Into a liquid measuring cup or small bowl, finely grate zest from half of the lime; whisk in chicken broth concentrate, chopped green chiles, half of the sour cream, ¼ cup water, and 2 teaspoons flour; reserve for step 3.



## 2. Cook chicken

Pat **chicken strips** dry and season with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more; transfer to a plate.



## 3. Assemble quesadillas

Add **sauce mixture** to skillet, scraping up any browned bits from the bottom. Bring to a boil and cook until sauce thickens and coats the back of a spoon, 2-3 minutes. Remove from heat; stir in **chicken, cheese,** and **half the cilantro**. Brush a rimmed baking sheet with **oil**, lay **tortillas** flat on the sheet, and divide mixture between them. Fold tortillas in half to form half moons.



## 4. Bake quesadillas

Bake **quesadillas** on center oven rack until tops and edges of tortillas begin to brown, 5-7 minutes. Carefully flip quesadillas, press gently with a spatula, and bake until golden brown and crisp, 5-7 minutes more.

While quesadillas bake, finely grate remaining lime zest into a large bowl; whisk in mayonnaise, 1 tablespoon lime juice, and remaining sour cream.



5. Mix slaw

To bowl with dressing, add half the cabbage blend and remaining cilantro. Season to taste with salt and pepper; mix well. Cut remaining lime into wedges. Cut quesadillas into wedges and serve with slaw and lime wedges alongside.



Enjoy!