

DINNERLY



Cheesy Chicken & Broccoli Quesadilla with Ranch Dressing



30min



2 Servings

We're occasionally guilty of not eating enough veggies, which is why we like to sneak them into delicious meals like these cheesy quesadillas. Lean ground chicken, Tex-Mex spice, and savory enchilada sauce invite crisp broccoli and melty cheddar to join the 'dilla party. We heap this supremely flavorful filling into tortillas that bake until nice and toasty, then top it off with ranch dressing. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 (¾ oz) pieces cheddar ⁷
- 10 oz pkg ground chicken
- 4 oz red enchilada sauce
- ¼ oz Tex-Mex spice blend
- 2 (10-inch) flour tortillas ^{1,6}
- 1½ oz ranch dressing ^{3,7}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 31g, Carbs 39g, Protein 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly drizzle a rimmed baking sheet with **oil**.

Coarsely chop **broccoli**.

Grate or finely chop **all of the cheddar**.



2. Cook broccoli & chicken

In a medium nonstick skillet, heat **1 tablespoon oil** over medium-high. Add **broccoli** and cook, stirring occasionally, until slightly softened and browned in spots, about 5 minutes. Season with **salt** and **pepper**, then transfer to a plate.

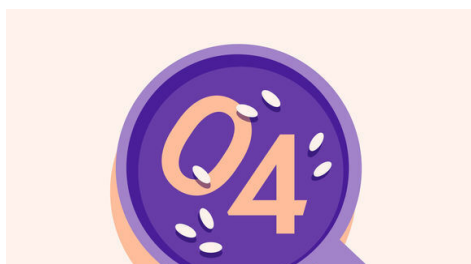
Add **chicken** to same skillet and cook, breaking up into smaller pieces, until cooked through, 4–5 minutes. Remove from heat.



3. Finish filling & assemble

To skillet with **chicken**, stir in **enchilada sauce**, **Tex-Mex spice**, **cheese**, and **broccoli**. Season with **salt** and **pepper**.

Lightly brush **tortillas** with **oil** and place on prepared baking sheet. Evenly divide **chicken and broccoli mixture** among tortillas; fold into half moons.



4. Bake & serve

Bake on center oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through, 10–15 minutes (watch closely as ovens vary).

Serve **quesadillas** topped with **ranch**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!