

# DINNERLY



## Buffalo Chicken Quesadillas with Carrots, Celery & Ranch



ca. 20min



2 Servings

Can't decide between Buffalo wings and quesadillas? Have we got news for you. Ground chicken, Buffalo sauce, ranch, and cream cheese make a whammy of a filling for crisp, baked tortillas. A side of carrot and celery sticks is non-negotiable, plus more ranch for all your dipping needs. We've got you covered!



### WHAT WE SEND

- 1 carrot
- 2 oz celery
- 10 oz pkg ground chicken
- 1 oz cream cheese <sup>7</sup>
- 2 oz Buffalo sauce
- 2 (1½ oz) ranch dressing <sup>3,7</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 6 (6-inch) flour tortillas <sup>1,6</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- medium skillet
- rimmed baking sheet

### 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 1030kcal, Fat 63g, Carbs 65g, Protein 58g



#### 1. Prep ingredients

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

Peel **carrots**, if desired; cut carrots and **celery** into 2-inch long sticks.



#### 2. Make filling

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken**; cook, stirring and breaking up into smaller pieces, until browned, 4–6 minutes.

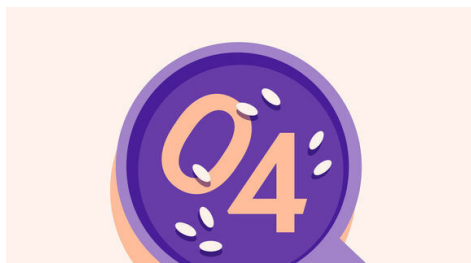
Reduce heat to medium-low; add **cream cheese**, **Buffalo sauce**, **1 tablespoon ranch**, and **2 tablespoons water**, scraping up any browned bits from bottom of skillet until smooth, thickened, and creamy.



#### 3. Assemble quesadillas

Season **filling** to taste with **salt** and **pepper**. Stir in **all of the cheese**.

Lightly brush **tortillas** with **oil** on one side; place on a rimmed baking sheet, oiled-side down. Divide filling among tortillas. Fold into half moons.



#### 4. Bake quesadillas & serve

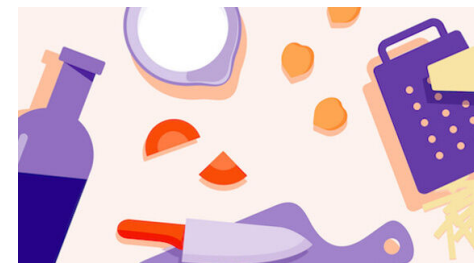
Bake on center oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through, 10–15 minutes (watch closely as ovens vary).

Serve **quesadillas** with **veggies** and **remaining ranch** alongside. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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