

# DINNERLY



## No Chop! BBQ Chicken & Corn Quesadillas

with Guac



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 and corn quesadillas? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, mix the filling together, and broil. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- ½ lb pkg chicken breast strips
- 2½ oz corn
- ½ oz fried onions <sup>6</sup>
- 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 660kcal, Fat 32g, Carbs 59g, Protein 41g



#### 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 onions**, **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 with a spatula. Continue broiling, 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!