



Fast! Creamy Green Chicken Quesadillas

with Cilantro-Lime Slaw



20-30min



2 Servings

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

- ¼ oz fresh cilantro
- 1 lime
- 1 pkt chicken broth concentrate
- 4 oz can chopped green chiles
- 2 (1 oz) sour cream ²
- ½ lb pkg chicken breast strips
- 2 oz shredded cheddar-jack blend ²
- 2 (10-inch) flour tortillas ^{3,1}
- 2 oz mayonnaise ^{4,3}
- 14 oz cabbage blend

What you need

- all-purpose flour ¹
- 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.



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**.



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.



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.



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.



6. Serve

Enjoy!