

DINNERLY



Chicken Tinga Quesadillas with Corn & Guacamole



ca. 20min



2 Servings

Why not take two amazing Mexican dishes and combine them into one even more amazing dish? Chicken tinga meets cheesy crispy dillas for the collab of a lifetime. Careful, smoky chipotle chiles bring a spicy kick, but you can add as much or as little as you like! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 oz chipotle chiles in adobo sauce ¹⁷
- 2½ oz corn
- 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas ¹⁶
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper to taste
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- small skillet
- rimmed baking sheet

COOKING TIP

Remove the seeds from the chipotle chiles for less spice!

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

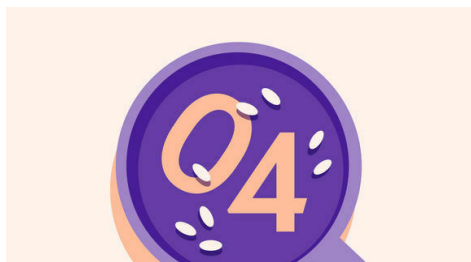
Calories 670kcal, Fat 30g, Carbs 68g, Protein 44g



1. Prep & cook chicken

Finely chop **half of the chipotle chiles** (use more or less depending on heat preference).

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.



4. Broil & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden-brown, rotating baking sheet and flipping halfway through cooking time, 2–4 minutes (watch closely as broilers vary).

Serve **chicken tinga quesadillas** cut into wedges with **guacamole** alongside. Enjoy!



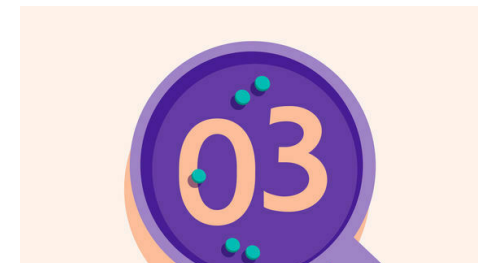
2. Make tinga

To skillet with **chicken**, add **corn**; season with **salt and pepper**. Cook, stirring occasionally, until browned in spots, 1–2 minutes. Add **chipotle chiles**; cook, stirring, over medium-high heat, 30 seconds. Add **enchilada sauce**; cook until sauce is reduced by ⅓. Remove from heat; stir in **1 teaspoon vinegar**. Season to taste with **salt and pepper**.



5. ...

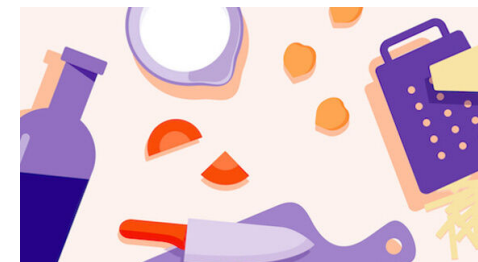
What were you expecting, more steps?



3. Assemble quesadillas

Preheat broiler with a rack in the top position.

Brush one side of each **tortilla** generously with **oil**. Arrange on a rimmed baking sheet, **oiled**-side down. Spoon **chicken mixture** onto 1 half of each tortilla; top with **cheese**. Fold into half-moons.



6. ...

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