

DINNERLY



Chicken Quesadillas with Corn Tortillas & Salsa



20-30min



2 Servings

This cheesy chicken quesadilla requires no fuss. Just some quick cooking that includes juicy chicken baked with scallions and cheese between corn tortillas. This dinner comes together faster than you can say quesadilla 106 times (We haven't actually tested this, but we think it's a pretty good guess). Let us know! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 2 scallions
- 6 (6-inch) corn tortillas
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 oz salsa

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 32g, Carbs 45g, Protein 45g



1. Cook chicken

Pat **chicken** dry. Season all over with **taco seasoning**, **salt**, and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook, stirring occasionally, until well browned and cooked through, 3–4 minutes. Transfer to a cutting board and let cool slightly.



2. Assemble quesadillas

Preheat broiler with a rack in the top position.

Trim ends from **scallions**, then thinly slice.

Generously brush one side of **4 of the tortillas** with **oil** (save rest for own use). Arrange on a rimmed baking sheet, oiled-side down. Divide **chicken and any resting juices** among tortillas, then top with **cheese** and **⅔ of the sliced scallions**. Fold into half-moons.



3. Broil quesadillas & serve

Broil **quesadillas** on upper oven rack until **cheese** is melted and **tortillas** are golden-brown, flipping halfway through cooking time, 2–4 minutes (watch closely as broilers vary). Let rest 5 minutes, then cut into wedges.

Serve **chicken quesadillas** with **remaining scallions** sprinkled over top and **salsa** alongside for dipping. Enjoy!



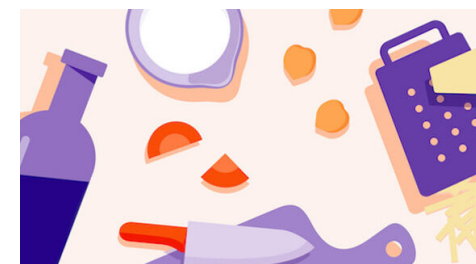
4. ...

What were you expecting, more steps?



5. ...




You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**