DINNERLY



BBQ Chicken & Corn Quesadillas

with Corn Tortillas & 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
- 2 oz shredded cheddarjack blend¹
- · 2 oz barbecue sauce
- · 6 (6-inch) corn tortillas
- · 2 oz guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- · neutral oil

TOOLS

- small skillet
- rimmed baking sheet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 29g, Carbs 63g, Protein 40g



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.



What were you expecting, more steps?



2. CORN TORTILLA VARIATION

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!



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!