

DINNERLY



Fast! Chicken Quesadillas with Corn Tortillas

& Guacamole



20-30min



2 Servings

You heard it right: These 'dillas are calling your name. Tender chicken breast strips, onion, and cheddar-jack cheese get cozy together in corn tortillas that are baked to a crisp. Top them off with creamy guac and homemade quick-pickled onions, then watch them disappear! We've got you covered!

WHAT WE SEND

- 1 red onion
- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 6 (6-inch) corn tortillas
- 2 oz guacamole

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- sugar
- 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 680kcal, Fat 35g, Carbs 54g, Protein 47g



1. Prep onions & chicken

Halve **onion** lengthwise, then thinly slice through the root end. Finely chop ¼ **cup of the onion** and transfer to a small bowl. Stir in **2 tablespoons vinegar** and **a pinch each of salt and sugar** until combined; set aside, stirring occasionally, until step 5.

Pat **chicken** dry. Season all over with **taco seasoning, salt, and pepper**.



4. Cook quesadillas & serve

Broil **quesadillas** on upper oven rack until **cheese** is melted and **tortillas** are golden-brown, flipping once, 1–2 minutes per side (watch closely as broilers vary). Cut into wedges, if desired.

Serve **chicken quesadillas** topped with **guacamole** and **pickled onions**. Enjoy!



2. Cook chicken & onion

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 medium bowl.

To same skillet, add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 5–6 minutes. Transfer to bowl with chicken; stir in **all of the cheese**.



5. ...

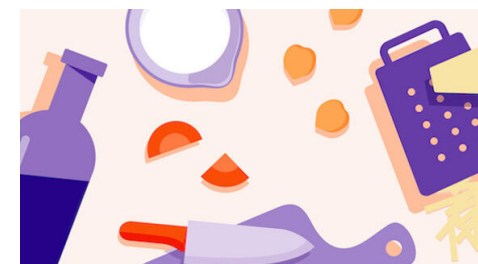
What were you expecting, more steps?



3. CORN TORTILLA VARIATION

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. Divide **chicken mixture** between tortillas; fold into half-moons.



6. ...

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