# MARLEY SPOON



## **Quesadillas with Ready to Heat** Chicken

with Salsa & Sour Cream



zesty taco seasoning and salsa into the mix, before sandwiching the chicken between flour tortillas with cheddar-jack cheese. Everything gets baked on one rimmed baking sheet for super easy clean up. And what's a quesadilla without toppings! The crispy tortillas are served with a dollop of fresh pico de gallo and a drizzle of sour cream.

The trick to these quick quesadillas is the tender ready to heat chicken. We add

#### What we send

- garlic
- 2 scallions
- 1/4 oz fresh cilantro
- ½ Ib pkg ready to heat chicken
- 4 oz salsa
- 1/4 oz taco seasoning
- 6 (6-inch) flour tortillas 1,6
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 1 plum tomato

## What you need

- · olive oil
- · kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

#### **Tools**

rimmed baking sheet

#### **Allergens**

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

#### **Nutrition per serving**

Calories 640kcal, Fat 26g, Carbs 60g, Protein 44g



## 1. Prep ingredients

Preheat oven to 450°F with rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Finely chop **cilantro leaves and stems** together.



#### 2. Season chicken

Transfer **shredded chicken** to a medium bowl, then break into bite-sized pieces with your hands. To the bowl with chicken, combine **salsa**, **half each of the chopped cilantro and garlic**, and **2 teaspoons taco seasoning**, stirring to coat.



## 3. Assemble quesadillas

Lightly **oil** a rimmed baking sheet. Lightly brush **tortillas** with **oil**. Divide **shredded chicken filling** among tortillas, then top with **cheese** and fold into half-moons. Arrange quesadillas on prepared baking sheet.



## 4. Bake quesadillas

Bake **quesadillas** on center oven rack until **chicken** is warm, **cheese** is melted, and **tortillas** are browned in spots, about 10 minutes, flipping halfway through baking (watch closely as ovens vary).



#### 5. Season sour cream

Meanwhile, in a small bowl, thin **sour cream** by stirring in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Core **tomato**, then finely chop. In a medium bowl, stir to combine **tomatoes**, **scallions**, **2 teaspoons each of vinegar and oil**, and **remaining chopped cilantro and garlic**. Season to taste with **salt** and **pepper**.



6. Serve

Spoon **pico de gallo** over **quesadillas** and drizzle with **sour cream**. Enjoy!