

DINNERLY



Chicken Quesadillas with Charred Corn & Roasted Red Peppers



20-30min



2 Servings

Taco Tuesdays are cool and all, but we think quesadillas are the next big thing. What better way to end your day than eating a crispy tortilla stuffed with chicken, corn, and gooey cheese? Go nuts and pack them up to go for your next picnic. Quesadillas and a sunset? Try picturing a better combo—we bet you can't! We've got you covered!

WHAT WE SEND

- 2 oz roasted red peppers
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet
- rimmed baking sheet
- box grater

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 790kcal, Fat 38g, Carbs 72g, Protein 50g



1. Prep ingredients

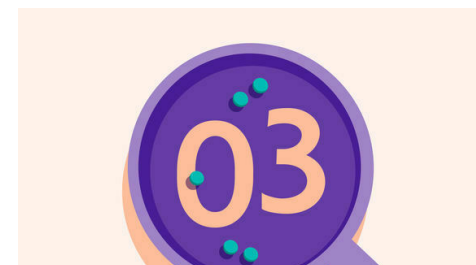
Preheat oven to 450°F with a rack in the upper third.

Finely chop **1 teaspoon garlic**. Coarsely chop **roasted red peppers**.



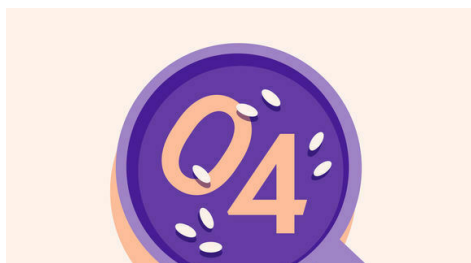
2. CHICKEN VARIATION

In a medium bowl, combine **chicken**, **2 teaspoons taco seasoning**, **1 teaspoon flour**, and **a pinch each of salt and pepper**, tossing to coat.



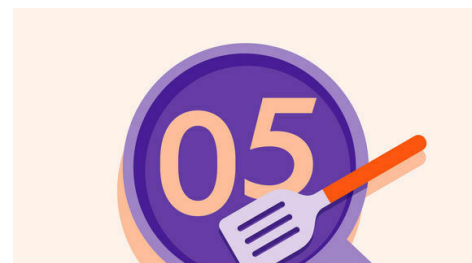
3. Cook corn & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **corn** and **roasted red peppers**; cook, stirring occasionally, until corn is browned in spots, about 2 minutes. Stir in **chopped garlic**; transfer to a bowl.



4. Brown chicken

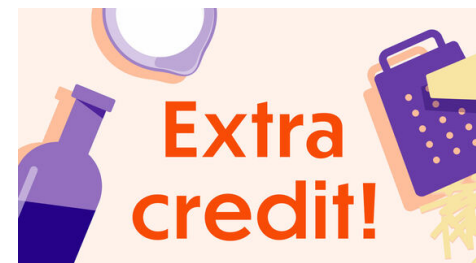
Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook, breaking meat up into large 2-inch pieces, until cooked through and browned in spots, about 5 minutes. Transfer to bowl with **veggies** and stir to combine. Season to taste with **salt and pepper**.



5. Bake quesadillas & serve

Lightly brush one side of **4 tortillas** with **oil** (save rest for own use); place on a rimmed baking sheet, oiled-sides down. Top with **chicken**, **veggies**, and **cheddar**; fold into half-moons. Bake on upper oven rack until **cheese** is melted and **tortillas** are browned in spots, 8–10 minutes, flipping halfway through (watch closely).

Cut **quesadillas** into wedges and serve. Enjoy!



6. Cool it down!

Make a zesty lime crema to serve alongside these fully-loaded quesadillas. Combine lime zest with sour cream and season to taste with salt and pepper.