

DINNERLY



Chicken Tinga Quesadillas with Corn & Guacamole



ca. 20min



2 Servings

Why not take two amazing Mexican dishes and combine them into one even more amazing dish? Chicken tinga meets cheesy crispy dillas for the collab of a lifetime. Careful, smoky chipotle chili powder brings a spicy kick, but you can add as much or as little as you like! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- ¼ oz chipotle chili powder
- 2½ oz corn
- 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas ^{2,3}
- 2 oz shredded cheddar-jack blend ¹
- 2 oz guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper to taste
- white wine vinegar (or red wine vinegar)

TOOLS

- small skillet
- rimmed baking sheet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 29g, Carbs 67g, Protein 44g



1. Prep & cook chicken

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.



2. Make tinga

To skillet with **chicken**, add **corn**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned in spots, 1–2 minutes. Add ¼ **teaspoon chipotle chili powder**; cook, stirring, over medium-high heat, 30 seconds. Add **enchilada sauce**; cook until sauce is reduced by ⅓. Remove from heat; stir in **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



3. Assemble quesadillas

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. Spoon **chicken mixture** onto 1 half of each tortilla; top with **cheese**. Fold into half-moons.



4. Broil & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are golden-brown, rotating baking sheet and flipping halfway through cooking time, 2–4 minutes (watch closely as broilers vary).

Serve **chicken tinga quesadillas** cut into wedges with **guacamole** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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