

DINNERLY



Cheesy Brussels Sprouts & Chicken Quesadillas

with Sour Cream



20-30min



2 Servings

Come dinnertime on a weeknight, we are 100% not chill. You know what is chill? Quesadillas for dinner. Especially these crispy, cheesy ones, loaded with lean chicken strips and charred Brussels sprouts and onion, and finished with a heavy drizzle of sour cream. We've got you covered!

WHAT WE SEND

- 1 red onion
- ½ lb Brussels sprouts
- ½ lb pkg chicken breast strips
- ¼ oz ground cumin
- 6 (6-inch) flour tortillas ^{2,3}
- 1 oz sour cream ¹
- 2 (2 oz) shredded cheddar-jack blend ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- 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 860kcal, Fat 45g, Carbs 76g, Protein 56g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Halve **onion** and thinly slice.

Trim and discard ends from **Brussels sprouts**; halve lengthwise, then thinly slice halves crosswise into thin strips.

Pat **chicken** dry and season all over with **salt and pepper**.



2. CHICKEN VARIATION

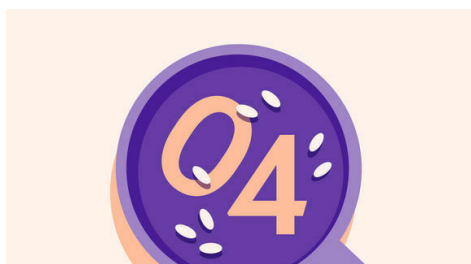
On a rimmed baking sheet, toss **sliced onions and Brussels sprouts** with **1½ tablespoons oil** and **1½ teaspoons cumin**; season with **salt and pepper**. Broil on top oven rack until tender and browned in spots, 5–6 minutes (watch closely). Carefully push to 1 side of baking sheet. Add **chicken** to remaining side in a single layer. Broil until chicken is cooked through, 5–6 minutes more.



3. Prep tortillas & cream

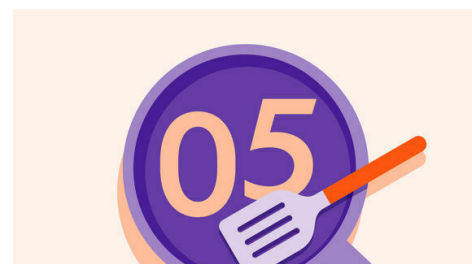
While **veggies** roast, brush **tortillas** on both sides with **oil**; set aside.

In a small bowl, stir to combine **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt and pepper**.



4. Assemble quesadillas

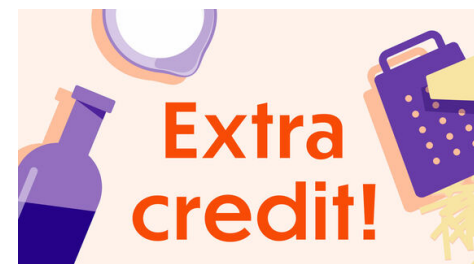
Transfer **veggies** and **chicken** to a large bowl; add **all of the cheese** and toss to combine. Season to taste with **salt and pepper**. Reserve baking sheet. On a clean work surface, divide **filling** among **tortillas**, spreading into an even layer. Fold into half-moons, then transfer **quesadillas** to reserved baking sheet.



5. Finish & serve

Broil **quesadillas** on top oven rack until **cheese** is melted and **tortillas** are crispy and browned in spots, 1–2 minutes per side (watch closely).

Serve **chicken, Brussels sprouts, and cheddar quesadillas** with **sour cream** drizzled over top. Enjoy!



6. Take it to the next level

We don't like to limit ourselves. This is particularly true when it comes to food. Pile your quesadillas high with salsa, guacamole, and/or pickled jalapeños for a fiesta of flavor.