

DINNERLY



Buffalo Chicken Quesadillas with Carrots, Celery & Ranch



ca. 20min



2 Servings

Can't decide between Buffalo wings and quesadillas? Have we got news for you. Ground chicken, Buffalo sauce, ranch, and cream cheese make a whammy of a filling for crisp, baked tortillas. A side of carrot and celery sticks is non-negotiable, plus more ranch for all your dipping needs. We've got you covered!

WHAT WE SEND

- 3 oz carrots
- 1 small bag celery
- 10 oz pkg ground chicken
- 1 oz cream cheese ²
- 2 oz Buffalo sauce
- 2 pkts ranch dressing ^{1,2}
- 2 (2 oz) shredded cheddar-jack blend ²
- 6 (6-inch) flour tortillas ^{3,4}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

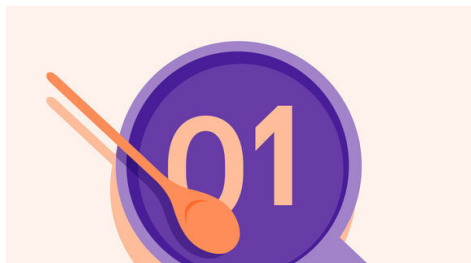
- medium skillet
- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

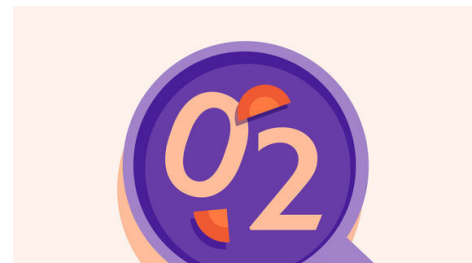
Calories 960kcal, Fat 57g, Carbs 64g, Protein 56g



1. Prep ingredients

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

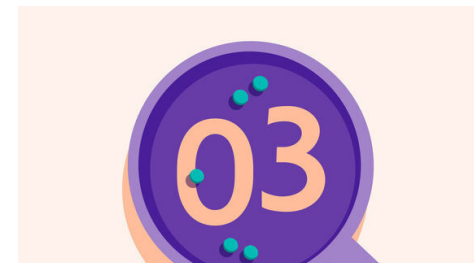
Peel **carrots**, if desired; cut carrots and **celery** into 2-inch long sticks.



2. Make filling

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken**; cook, stirring and breaking up into smaller pieces, until browned, 4–6 minutes.

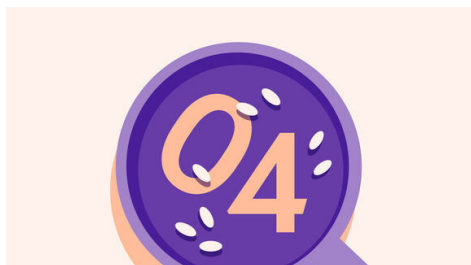
Reduce heat to medium-low; add **cream cheese**, **Buffalo sauce**, **1 tablespoon ranch**, and **2 tablespoons water**, scraping up any browned bits from bottom of skillet until smooth, thickened, and creamy.



3. Assemble quesadillas

Season **filling** to taste with **salt** and **pepper**. Stir in **all of the cheese**.

Lightly brush **tortillas** with **oil** on one side; place on a rimmed baking sheet, oiled-side down. Divide filling among tortillas. Fold into half moons.



4. Bake quesadillas & serve

Bake on center oven rack until **filling** is warm, **cheese** is melted, and **tortillas** are browned in spots, flipping halfway through, 10–15 minutes (watch closely as ovens vary).

Serve **quesadillas** with **veggies** and **remaining ranch** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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