

DINNERLY



Chicken Quesadillas with Pickled Cucumber Salad



20-30min



2 Servings

This chicken quesadilla requires no fuss. Just some quick skillet cooking that includes ground chicken, onions, taco seasoning, and a splash of vinegar. As a result, this dinner comes together faster than you can say quesadilla 106 times. (We have not actually tested this, but we think it's a pretty good guess.) Let us know! We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 yellow onion
- 2 oz shredded cheddar-jack blend ¹
- ¼ oz taco seasoning
- 2 (10-inch) flour tortillas ^{2,3}
- 10 oz pkg ground chicken

WHAT YOU NEED

- white wine vinegar (or red wine vinegar)
- kosher salt & ground pepper
- sugar
- olive oil

TOOLS

- medium 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 570kcal, Fat 25g, Carbs 45g, Protein 44g



1. Prep ingredients

Preheat broiler with rack in top position. Halve **cucumber** lengthwise (peel if desired), then thinly slice crosswise into half-moons. Thinly slice ¼ **cup onion rings**, then finely chop ½ **cup of the remaining onion**.



2. Make cucumber salad

In a medium bowl, whisk to combine **1 tablespoon vinegar** with a **pinch each of salt, pepper, and sugar**. Add **cucumbers** and **onion rings**, tossing to coat. Set aside until ready to serve.



3. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions**; cook, stirring occasionally, until softened, 1–2 minutes. Add **chicken**; cook, breaking up meat into smaller pieces, until browned and cooked through, 3–4 minutes. Stir in **1 teaspoon taco seasoning**, **1 teaspoon vinegar**, and **¼ cup water**; cook until water is mostly evaporated, 1–2 minutes.



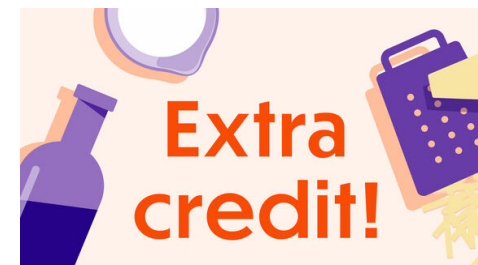
4. Assemble quesadillas

Season **chicken filling** with **salt** and **pepper**. Brush 1 side of **tortillas** generously with **oil**. Arrange tortillas on a work surface, oiled side down. Evenly divide **chicken filling** among tortillas, spooning onto one half of each. Top with **cheese**, then fold into half-moons to close.



5. Broil quesadillas & serve




Arrange **quesadillas** on a rimmed baking sheet. Broil on top oven rack until **cheese** is melted and **quesadillas** are golden brown, rotating baking sheet and flipping quesadillas halfway through, about 1 minute per side (watch closely as broilers vary). Cut **chicken quesadillas** in half and serve with **pickled cucumber salad** alongside. Enjoy!



6. Take it to the next level

Add guacamole, sour cream, salsa, and pickled jalapeños. Pile your quesadillas high with all the fixings your tastebuds desire.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**