

DINNERLY



Cheesy Chicken Quesadilla with Salsa

 20-30min  2 Servings

This cheesy chicken quesadilla requires no fuss. Just some quick cooking that includes juicy chicken baked along with scallions and mozzarella between flour tortillas. 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

- ½ lb pkg boneless, skinless chicken breasts
- taco seasoning (use 2½ tsp)
- 1 pkg mozzarella ⁷
- 1 oz scallions
- 6 (8-inch) flour tortillas (use 4) ^{1,6}
- 4 oz salsa

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable

TOOLS

- medium skillet
- box grater
- rimmed baking sheet

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 650kcal, Fat 29g, Carbs 49g, Protein 44g



1. Cook chicken

Pat **chicken** dry, then pound to ½-inch thickness, if necessary. Season all over with **salt, pepper, and 2½ teaspoons of the taco seasoning**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until well browned and cooked through, 2–3 minutes per side. Transfer chicken to a cutting board to cool slightly.



2. Prep ingredients

Preheat broiler with oven rack 6 inches from heat source. Coarsely shred **mozzarella** on the large holes of a box grater. Trim **scallions**, then thinly slice.



3. Slice chicken

Once **chicken** is cool enough to handle, thinly slice crosswise into strips.



4. Assemble quesadillas

Brush one side of **4 of the tortillas** (save rest for own use) generously with **oil**. Arrange on a rimmed baking sheet, **oiled** side down. Divide **chicken and any resting juices** among tortillas, then top with **mozzarella** and **⅔ of the scallions**. Fold tortillas over filling to close.



5. Broil quesadillas & serve

Broil **quesadillas** on upper oven rack until **cheese** is melted and tortillas are golden-brown, flipping quesadillas halfway through, 2–4 minutes total (watch closely as broilers vary). Let stand 5 minutes, then cut **chicken quesadillas** into wedges. Sprinkle **remaining scallions** over top. Serve **salsa** alongside for dipping. Enjoy!



6. Fiesta!

These quesadillas are LOADED but that doesn't mean you can't pile more on top! Top with a corn salad, sour cream, guacamole - or all three!