

MARLEY SPOON



Broccoli & Cheddar Quesadilla

with Cilantro-Scallion Corn



20-30min



2 Servings

Roasting broccoli completely transforms the flavor, adding nutty notes that even the pickiest eaters will love, especially when sandwiched between flour tortillas and melted cheddar cheese. The quesadillas are served alongside Mexican-style street corn with bright flavors of scallions and fresh cilantro.

What we send

- ½ lb broccoli
- garlic
- 2 scallions
- 2 (1 oz) sour cream ⁷
- ¼ oz fresh cilantro
- 5 oz corn
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (10-inch) flour tortillas ^{1,6}
- 10 oz pkg chicken breast strips

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- small saucepan

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 670kcal, Fat 43g, Carbs 52g, Protein 25g



1. Roast broccoli

Preheat oven to 450°F with a rack in the upper third. Cut **broccoli** into ½-inch florets, if needed. Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**.

On a rimmed baking sheet, toss broccoli and chicken with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast until cooked through and browned in spots, about 10 minutes.



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice.

In a small bowl, slightly thin **all of the sour cream** with **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



3. Season broccoli

Add **garlic** and **half of the scallions** to baking sheet with **roasted broccoli and chicken**, stirring to combine. Roast on upper oven rack until scallions are softened, about 2 minutes. Transfer to a heatproof bowl. Reserve baking sheet for step 5.



4. Cook corn

Finely chop **cilantro leaves and stems**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **remaining scallions** and cook until bright green and fragrant, about 1 minute.

Add **corn** and cook, stirring, until corn is tender, about 3 minutes. Stir in cilantro, then season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm.



5. Assemble quesadillas

Add **cheese** to **broccoli-chicken mixture** in bowl, stirring to combine.

Generously brush **tortillas** on both sides with **oil**. Place on reserved baking sheet. Divide broccoli-chicken mixture between each, then fold over into half-moons.



6. Bake quesadillas & serve

Bake **quesadillas** on upper oven rack until **cheese** is melted and **tortillas** are crisp and browned in spots, about 6 minutes.

Serve **quesadillas** cut into wedges, with **sour cream** drizzled over top and **corn** alongside. Enjoy!