

# Cheesy Chicken Quesadillas

with Butter Lettuce & Pickled Pepper Salad

4 SERVINGS | 40-50 MINS



These zesty Tex-Mex quesadillas are loaded with bites of spiced chicken and two kinds of melty cheese. Tender butter lettuce tossed with pickled peppers, peanuts, and creamy dressing rounds out the dish.

## Ingredients

-  1 ½ lbs Chopped Chicken Breast
-  4 Flour Tortillas
-  1 Red Onion
-  1 Lime
-  1 clove Garlic
-  1 head Butter Lettuce
-  4 oz Monterey Jack Cheese
-  2 Tbsps Grated Cotija Cheese
-  3 Tbsps Roasted Peanuts
-  1 oz Sweet Piquante Peppers
-  ¼ cup Sour Cream
-  4 oz Shredded Fontina Cheese
-  1 Tbsp Mexican Spice Blend\*



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
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## 1 Prepare the ingredients & start the salad

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Quarter the **lime**.
- Grate the **monterey jack** on the large side of a box grater.
- Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Roughly chop the **peanuts** and **peppers**.
- In a large bowl, combine the **chopped lettuce** and **chopped peanuts and peppers**.



## 2 Cook the chicken & onion

- Pat the **chicken** dry with paper towels; place in a medium bowl. Season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Stir to thoroughly coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the onion is slightly softened and the chicken is cooked through.
- Turn off the heat; stir in **the juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.



## 3 Assemble the quesadillas

- Place the **tortillas** on a work surface. Top one side of each tortilla with the **grated monterey jack, fontina, and cooked chicken and onion**; fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the chicken and onion.



## 4 Cook the quesadillas

- In the same pan, heat **2 teaspoons of olive oil** on **medium** until hot.
- Working in batches if necessary, add the **quesadillas**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board; immediately season with salt.
- Loosely cover with foil to keep warm.



## 5 Make the dressing

- Meanwhile, in a bowl, combine the **sour cream**, **half the cotija**, **2 tablespoons of olive oil**, **the juice of the remaining lime wedges**, **1 teaspoon of water**, and **as much of the garlic paste as you'd like**. Taste, then season with salt and pepper if desired.



## 6 Finish the salad & serve your dish

- Just before serving, to the bowl of **chopped lettuce, peanuts, and peppers**, add enough of the **dressing** to coat (you may have extra dressing). Toss to combine; taste, then season with salt and pepper if desired.
- Cut each **cooked quesadilla** into thirds.
- Serve the **quesadillas** with the **salad** on the side. Garnish the salad with the **remaining cotija**. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 730, Total Carbohydrates: 33g, Dietary Fiber: 3g, Added Sugars: 1g, Total Fat: 46g, Saturated Fat: 17g, Protein: 50g, Sodium: 1120mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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