

# Sheet Pan Chicken Quesadillas

with Corn on the Cob

4 SERVINGS



⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

 22 oz Chicken Breast Strips 

SWAPPED FOR:

 18 oz Pork Chorizo 

 1 Lime


 4 oz Shredded Monterey Jack Cheese

 4 Flour Tortillas


 2 Poblano Peppers


 ½ cup Sour Cream

 ¼ cup Mayonnaise

 4 ears of Corn

 2 Scallions

 2 Tbsps Grated Cotija Cheese

 1 Tbsp Mexican Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Remove any husks and silks from the **corn**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 2 teaspoons. Halve the lime crosswise.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **mayonnaise**, **lime zest**, and the **juice of 1 lime half**.
- In a separate bowl, combine the **sour cream** and the **juice of the remaining lime half**. Season with salt and pepper.



## 2 Cook the chicken & peppers

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and **all but a pinch of the spice blend**. Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **diced peppers** and **sliced white bottoms of the scallions**. Cook, stirring occasionally, 2 to 3 minutes, or until softened and the chicken is cooked through.
- Turn off the heat.

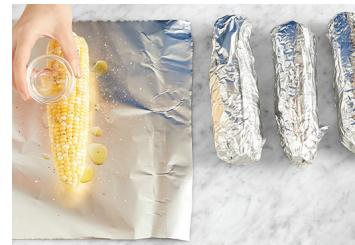


### ↩ CUSTOMIZED STEP 2 If you chose Chorizo

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the **diced peppers** and **sliced white bottoms of the scallions**. Cook, stirring occasionally, 3 to 4 minutes, or until softened and the chorizo is cooked through.
- Turn off the heat.

## 3 Prepare & roast the corn

- Place each **corn cob** on a large piece of foil. Drizzle with **olive oil** and **1 tablespoon of water**; season with salt and pepper. Tightly wrap the foil around each cob to completely seal.
- Place directly onto an oven rack and roast 13 to 15 minutes, or until tender.
- Remove from the oven and carefully unwrap.



## 4 Assemble the quesadillas

- Meanwhile, line a sheet pan with foil. Evenly coat the foil with **1 tablespoon of olive oil**.
- Working one at a time, place each **tortilla** on the foil and rub into the oil to coat.
- Top one half of each tortilla with the **monterey jack** and **cooked chicken and peppers**. Fold the tortillas in half over the filling.



### ↩ CUSTOMIZED STEP 4 If you chose Chorizo

- Assemble the quesadillas as directed, using the **cooked chorizo and peppers** (instead of chicken).

## 5 Bake the quesadillas & serve your dish

- Bake the **quesadillas**, rotating the sheet pan halfway through, 9 to 11 minutes, or until lightly browned and the cheese is melted.
- Carefully transfer to a cutting board. When cool enough to handle, halve each quesadilla.
- Serve the **baked quesadillas** with the **roasted corn** and **lime sour cream** on the side. Top the corn with the **lime mayo**, **cotija**, and **remaining spice blend**. Garnish with the **sliced green tops of the scallions**. Enjoy!



### ↩ CUSTOMIZED STEP 5 If you chose Chorizo

- Bake the quesadillas and serve your dish as directed, topping the corn with a **pinch of the spice blend** (you will have extra).