

Cheesy Chicken Quesadillas

with Butter Lettuce &
Pickled Pepper Salad

4 SERVINGS

⌚ 40-50 MINS

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🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔄 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



18 oz Chopped
Chicken Breast 🔄

SWAPPED FOR:



4 Flank Steaks 🔄



1 oz Pickled
Peppadew Peppers



4 oz Shredded
Monterey Jack
Cheese



1 Tbsp Mexican Spice
Blend¹



8 Flour Tortillas



1 clove Garlic



1 Lime



¼ cup Sour Cream



1 Red Onion



1 head Butter
Lettuce



2 Tbsps Grated
Cotija Cheese



3 Tbsps Roasted
Peanuts



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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 & start the salad

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Quarter the **lime**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- 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 the **spice blend**. Stir to coat.
- In a large pan (nonstick, if you have one), heat **1 tablespoon 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; carefully stir in **the juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.



↩ CUSTOMIZED STEP 2 If you chose Steak

- Pat the **steaks** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned steaks**. Cook 3 to 5 minutes, or until lightly browned.
- Flip the steaks and add the **sliced onion**; season with salt and pepper. Cook, stirring the onion occasionally, 3 to 5 minutes for medium-rare (125°F) or until the onion is slightly softened and the steaks are browned and cooked to your desired degree of doneness.*
- Turn off the heat; leaving the onion in the pan, transfer the **cooked steaks** to a cutting board; let rest at least 5 minutes.
- Carefully stir in **the juice of 2 lime wedges** to the pan of **cooked onion**. Taste, then season with salt and pepper if desired.

3 Assemble the quesadillas

- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **monterey jack** 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.



↩ CUSTOMIZED STEP 3 If you chose Steak

- Once rested, find the lines of muscle (or grain) on the **cooked steaks**; thinly slice crosswise against the grain.
- Place the **tortillas** on a work surface.
- Top one half of each tortilla with the **monterey jack, sliced steak, and cooked onion**; fold the tortillas in half over the filling.
- Rinse and wipe out the pan used to cook the steaks and onion.

4 Cook the quesadillas

- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Working in batches, 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. 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!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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