



ONE-PAN BAJA CHICKEN QUESADILLAS

with Chicken Thighs, Salsa Fresca, Lime Crema & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



10 oz | 20 oz
Diced Chicken
Thighs



1 TBSP | 2 TBSP
Blackening Spice



1 | 1
Lime



1 | 2
Tomato



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 | 4
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 740



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 810



HELLO

BLACKENING SPICE

This smoky-spicy blend adds so much flavor to everything it touches.

BEST OF THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the green surface layer from the lime peel, then mince it.

BUST OUT

- Paper towels
- Medium bowl
- Large pan
- Small bowl
- Zester
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**.



2 COOK FILLING

- Reserve **2 TBSP onion** (4 TBSP for 4 servings) for Step 3.
- Pat **chicken*** dry with paper towels. Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken, **Blackening Spice**, remaining onion, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.

- ↻ Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken. Cook, stirring occasionally, until opaque and cooked through, 4-6 minutes.



4 MAKE LIME CREMA

- In a small bowl, combine **sour cream**, **juice from one lime wedge** (two lime wedges for 4 servings), and **lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches drizzling consistency. Season with **salt** and **pepper**.



5 MAKE QUESADILLAS

- Place **tortillas** on a clean work surface. Evenly sprinkle **pepper jack** and **Mexican cheese blend** onto one half of each tortilla. Top cheese with **filling**, then fold tortillas in half to create **quesadillas**.
- Heat a **drizzle of oil** and **1 TBSP butter** (2 TBSP for 4 servings) in pan used for filling over medium-high heat. Working in batches, add quesadillas and cook until golden brown on the first side, 1-2 minutes. Flip and cook 1 minute more.
- Transfer to a paper-towel-lined plate.



3 MAKE SALSA FRESCA

- While chicken cooks, finely dice **tomato**. Zest and quarter **lime**.
- In a medium bowl, combine tomato, **juice from one lime wedge** (two lime wedges for 4), and as much **reserved onion** as you like. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Transfer **quesadillas** to a cutting board; slice into thirds and divide between plates. Serve with **salsa**, **lime crema**, and **hot sauce** to taste. Serve with any **remaining lime wedges** on the side.

*Chicken is fully cooked when internal temperature reaches 165°.

↻ *Shrimp are fully cooked when internal temperature reaches 145°.