

## **INGREDIENTS**

2 PERSON | 4 PERSON



Red Onion



10 oz | 20 oz Chopped Chicken Breast



1 2 Tomato





Flour Tortillas Contains: Soy, Wheat



½ Cup | 1 Cup Pepper Jack Cheese n Contains: Milk



1 TBSP | 2 TBSP Blackening Spice



3 TBSP | 6 TBSP Sour Cream 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 OR GIVE US A CALL AT (646) 846-3663.



## **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



# **ONE-PAN BAJA CHICKEN QUESADILLAS**

with Salsa Fresca, Lime Crema & Hot Sauce



PREP: 5 MIN COOK: 30 MIN CALORIES: 820



## HELLO

#### **BLACKENING SPICE**

This smoky-spicy blend adds so much flavor to chicken

#### **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 Small bowl
- Large pan
- 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.

#### **HOW WAS YOUR MEAL?**



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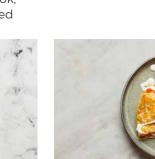
#### 1 PREP

- · Wash and dry produce.
- · Halve, peel, and finely dice onion.
- Pat chicken\* dry with paper towels.
- Rinse shrimp\* under cold water and pat dry with paper towels.



## 2 COOK FILLING

- Set aside 2 TBSP onion (4 TBSP for 4 servings).
- Heat a large drizzle of oil in a large. preferably nonstick, pan over mediumhigh 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.
- Swap in shrimp for chicken; cook, stirring, until opaque and cooked through, 2-3 minutes.



and pepper.

#### 6 FINISH & SERVE

**3 MAKE SALSA FRESCA** 

· While chicken cooks, finely dice

tomato. Zest and quarter lime.

• In a medium bowl, combine tomato.

wedges for 4), and 1 TBSP reserved

onion (3 TBSP for 4 servings); add

iuice from one lime wedge (two lime

more onion to taste. Season with salt

• 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.



## **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 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.

