## **EveryPlate**

5 MIN

25 MIN



## WHAT WE SEND (2 servings) 4 servings)

**★ Keep refrigerated**



Sour Cream \* (1 | 2)Contains: Milk



(1 | 2)Contains: Milk



Long Green Pepper\* (1 | 2)



**Shredded** Monterey Jack\*

(1 | 2)Contains: Milk



Southwest Spice (1 | 2)



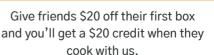
Chicken Breast Flour Tortillas \* Strips\* (1 | 2)



(1 | 2)Contains: Wheat

## WHAT YOU'LL NEED

Vegetable Oil (1 TBSP | 2 TBSP)



EveryPlate.com/referral





Have any fresh cilantro, pico de gallo, hot sauce, or guacamole (look at you!) hanging out in your fridge?? Serve any (OR ALL—we support you) atop your guesadillas!



Wash and dry all produce. Core, deseed, and dice green pepper into ½-inch pieces. Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and cook, stirring, until softened, 4-6 minutes. Season with salt and pepper. Turn off heat; transfer to a plate.



Meanwhile, place **chicken** in a medium bowl and pat dry with paper towels. Reserve ½ **tsp Southwest Spice** (1 **tsp for 4 servings**) in a small bowl. Season chicken with remaining Southwest Spice, ¾ **tsp kosher salt** (1½ **tsp for 4**), and **pepper**. Heat a **drizzle of oil** in pan used for green pepper over medium—high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat; transfer to plate with green pepper. Wipe out pan.



While chicken cooks, add **sour cream** and **1 tsp water** (2 **tsp for 4 servings**) to bowl with **reserved Southwest Spice**. Stir to thoroughly combine. Season with **salt** and **pepper**.



Place **tortillas** on a clean work surface or cutting board. Evenly sprinkle one side of each tortilla with **half of each cheese**. Top with **chicken** and **green pepper**, then sprinkle with remaining cheese. Fold tortillas in half to create quesadillas.



Heat a **drizzle of oil** in pan used for chicken over medium heat. Add **quesadillas** and cook until tortillas are golden brown and cheese melts, 3–5 minutes per side. (Depending on the size of your pan, you may need to work in batches.) Cut quesadillas into 3 wedges each. Divide between plates and serve with **crema** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.