



# One-Pan Buffalo-Style Chicken Quesadillas

WITH SOUR CREAM AND GREEN ONIONS

4-Serving  
Family Meal



## Prep & Cook Time

20-30 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil  
Mixing Bowl, Large Non-Stick  
Pan

## Ingredients

- 4 Green Onions
- 3.52 oz. Zesty Buffalo Sauce
- 4 Large Flour Tortillas
- 5 oz. Corn Kernels
- 2 Celery Stalks
- 4 oz. Shredded Cheddar-Jack Cheese
- 3 oz. Sour Cream
- 20 oz. Diced Boneless Skinless Chicken Breasts

## Difficulty Level

EASY

## Spice Level

MEDIUM

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/23254](http://www.homechef.com/23254)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



### 1. Prepare the Ingredients

- If corn is frozen, rinse under cold water until thawed.
- Trim ends off **celery** and cut into 1/4" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **chicken** dry.



### 2. Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** and **celery** to hot pan. Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.



### 3. Mix the Filling

- Transfer **chicken** to a clean cutting board and coarsely chop. Wipe pan clean and reserve.
- Transfer chicken to a mixing bowl. Stir in **white portions of green onions**, **corn**, **cheese**, and **Buffalo sauce** (to taste) until combined.



### 4. Form the Quesadillas

- Place **tortillas** on a clean work surface.
- Spread **filling** evenly on half of each tortilla. Fold tortilla over filling and gently press to adhere.



### 5. Cook Quesadillas and Finish Dish

- Return pan used to cook chicken to medium-low heat and add 1 tsp. **olive oil**.
- Working in batches, add **quesadillas** to hot pan. Cook until browned and **cheese** is melted, 1-2 minutes per side.
- Remove from burner.
- Plate dish as pictured on front of card, cutting into smaller triangles, if desired, and garnishing with **sour cream** and **green portions of green onions**. Bon appétit!