



# Ranch Chicken Quesadillas

WITH CORN AND JALAPEÑO SALSA

Meal Kit



## Prep & Cook Time

30-40 MIN

## Cook Within

5 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

SPICY

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Non-Stick Pan, 2 Mixing Bowls

## Ingredients

- 3 oz. Corn Kernels
- 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 1 Lime
- 1 tsp. Ranch Seasoning
- 6 Small Flour Tortillas
- 2 oz. Shredded Cheddar Cheese
- 2 oz. Sour Cream

## Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/24952](http://www.homechef.com/24952)

\*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, sesame, 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

### Customize It Instructions

- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Skip roasting step. Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add steak strips to hot pan and stir occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Follow same instructions as chicken in Step 4.



### 1. Roast the Chicken

- Pat **chicken** dry. Drizzle with 1 tsp. **olive oil** and season both sides with a pinch of **pepper**.
- Place chicken on prepared baking sheet and roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- Carefully remove baking sheet from oven. Let chicken cool, at least 5 minutes.
- While chicken roasts, continue recipe.



### 2. Cook the Corn

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **corn** to hot pan and stir often until lightly charred, 1-3 minutes.
- Remove from burner. Transfer corn to a mixing bowl. Wipe pan clean and reserve.



### 3. Prepare Ingredients and Make Salsa

- Mince **cilantro** (no need to stem).
- Halve **lime**. Juice one half and cut other half into wedges.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Add jalapeño (to taste), cilantro, 1 tsp. **lime juice**, 1 tsp. **olive oil**, and a pinch of **salt** to bowl with **corn** and stir to combine. Set aside.



### 4. Assemble the Quesadillas

- Once cool enough to handle, thinly slice cooked **chicken**. Combine chicken and **ranch seasoning** in another mixing bowl until chicken is coated.
- Place **tortillas** on a clean work surface. On one half of tortillas, evenly distribute half the **cheese**, then chicken, then remaining cheese. Fold tortilla over cheese and chicken.



### 5. Cook Quesadillas and Finish Dish

- Return pan used to cook corn to medium heat and add 1 tsp. **olive oil**. Working in batches, add two or three **quesadillas** to hot pan (there should be no overlap). Cook until golden brown, 2-4 minutes per side.
- Repeat with remaining quesadillas, adding 1 tsp. olive oil for each batch.
- Remove from burner.
- Plate dish as pictured on front of card, halving quesadillas, if desired, and garnishing with **salsa**. Squeeze **lime wedges** over quesadillas to taste and serve **sour cream** on the side for dipping. Bon appétit!