



One-Pan Buffalo Chicken Quesadillas

WITH SOUR CREAM AND GREEN ONIONS

Meal Kit



Prep & Cook Time
20-30 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil
Mixing Bowl, Large Non-Stick Pan

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

Difficulty Level
EASY

Spice Level
MEDIUM

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/26638

*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 ¼" 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!