



# One-Pan Buffalo-Style Chicken Quesadilla

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**  
4 Green Onions  
4 oz. Shredded Cheddar-Jack Cheese  
4 Large Flour Tortillas  
3 oz. Sour Cream  
2 Celery Stalks  
5 oz. Corn Kernels  
20 oz. Diced Boneless Skinless Chicken Breasts  
🌶️ 3½ oz. Zesty Buffalo Sauce

**Difficulty Level**  
EASY

**Spice Level**  
MEDIUM

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork	Impossible Burger	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/34087](http://www.homechef.com/34087)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



### 1. Prepare the Ingredients

- 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.
- Add **corn** and stir until combined and heated through, 1-2 minutes.
- Remove from burner. Rest, 5 minutes.



### 3. Mix the Filling

- Once cool enough to handle, transfer **chicken mixture** to a clean cutting board and coarsely chop. Wipe pan clean and reserve.
- Transfer chicken mixture to a mixing bowl. Stir in **white portions of green onions, cheese, and Buffalo sauce** (to taste) until combined and fully coated.



### 4. Assemble the Quesadillas

- Place **tortillas** on a clean work surface.
- Place **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. Garnish with **sour cream** and **green portions of green onions**. Bon appétit!