

for the  
little ones

# Chicken Quesadillas

Creamy chicken and corn quesadillas served with crunchy veggies. This dish makes a great platter-style dinner!



25 Minutes



4 Servings



Chicken

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## FROM YOUR BOX

AVOCADO	1
LEBANESE CUCUMBER	1
YELLOW CAPSICUM	1
CHERRY TOMATOES	2 x 200g
SPRING ONIONS	1 bunch
CORN COB	1
PRE-COOKED CHICKEN	1 packet
PHILADELPHIA CHEESE	1 tub (140g)
LEBANESE FLATBREAD	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, smoked paprika

## COOKING TOOLS

large frypan

The flatbreads are perfect for mini pizzas! Spread with cream cheese and top with chicken & corn.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** – flatbread is replaced with corn tortillas.



### 1. MASH avocado & PREP VEGGIES

Mash avocado with **1-2 tsp olive oil** using a fork. Season with **salt** to taste.

Chop cucumber and capsicum, halve cherry tomatoes. Arrange in a bowl.

**tip** Dice avocado if you prefer. Chop the tomatoes or capsicum smaller to include in the quesadilla filling!



### 4. ASSEMBLE the Quesadillas

Rub flatbread with **oil** on one side. Arrange on your bench, oiled side down. Add filling to one half of each flatbread then fold over.

**tip** Add some grated cheddar to make the quesadillas extra cheesy!



### 2. PREPARE the FILLING

Thinly slice spring onions. Remove husks & silks from corn cob, remove kernels using a knife.

**tip** The cooked chicken can come in large slices. You can dice it into smaller chunks if you prefer.



### 5. COOK the Quesadillas

Clean frypan and re-heat over medium-high heat. Add quesadillas and cook for 2-3 minutes on each side or until golden and crispy.

**tip** Use a sandwich press if you have one!



### 3. COOK the FILLING

Heat a large frypan with **oil** over medium heat. Cook spring onions, corn and chicken for 4-5 minutes. Season with **salt** and **2 tsp smoked paprika**. Stir in cream cheese and **1/3 cup water**. Cook for a further 3-4 minutes until combined.



### 6. FINISH AND SERVE

Transfer quesadillas to a board and slice. Serve at the table with mashed avocado and crunchy veggies.

**tip** Use scissors to wedge quesadillas. Serve with some sour cream or salsa if you like!