

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



4/6 Servings



Chicken

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## FROM YOUR BOX

|                     | 4 PERSON | 6 PERSON  |
|---------------------|----------|-----------|
| AVOCADO             | 1        | 2         |
| LEBANESE CUCUMBER   | 1        | 2         |
| YELLOW CAPSICUM     | 1        | 2         |
| CHERRY TOMATOES     | 2 x 200g | 3 x 200g  |
| SPRING ONIONS       | 1 bunch  | 1 bunch   |
| CORN COB            | 1        | 2         |
| PRE-COOKED CHICKEN  | 1 packet | 2 packets |
| PHILADELPHIA CHEESE | 1 tub    | 2 tubs    |
| LEBANESE FLATBREAD  | 1 packet | 2 packets |

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, smoked paprika

## COOKING TOOLS

large frypan

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

### Before you start cooking!

Wash your veggies and set out all ingredients, 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**.

**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 **2-3 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!