

MARLEY SPOON



Chicken Quesadilla

with Cheddar Cheese and Sweet Potato



20-30min



2 Portions

Bring Mexican street food to the table with these quick-cook quesadillas. Inside the toasted tortillas is pulled chicken tenderloin, melted cheddar cheese, of course, plus deliciously creamy sweet potato. We've also snuck in a little extra vege, by grating zucchini into the mix - this is a great way to boost the goodness of a sure-hit family winner.

What we send

- 7
- 1,6

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- olive oil
- olive oil spray
- red wine vinegar ¹⁷
- sea salt and pepper

Utensils

- box grater
- foil
- medium frypan with lid
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 720kcal, Fat 25.2g, Carbs 63.2g, Proteins 50.7g



1. Prepare ingredients

Read through the recipe. Preheat the grill to high. Line an oven tray with foil. Finely chop the **onion**. Crush or finely chop the **garlic**. Peel and coarsely grate the **sweet potato**. Trim and coarsely grate the **zucchini**. Coarsely grate the **cheese**.



2. Cook chicken

Put the **chicken** on a lined tray. Drizzle with **2 tsp olive oil** and season with **salt and pepper**. Grill, turning halfway, for 4-5 mins until just cooked through. Rest for 5 mins, then coarsely shred. Reserve the lined tray and leave the grill on, set to high.



3. Cook aromatics

Meanwhile, heat **2 tsp olive oil** in medium deep frypan over medium heat. Cook the **onion**, stirring occasionally, for 5 mins or until softened. Add the **garlic**, **2 tsp smoked paprika**** and **2 tsp cumin and coriander spice blend**** and cook, stirring, for 1 min or until fragrant.



4. Cook filling

Add the **sweet potato** to the **onion mixture** and cook, stirring, for 3-4 mins until softened. Add the **zucchini** and cook, stirring regularly, for a further 2-3 mins until the sweet potato and zucchini are tender. Transfer to a large bowl. Add the **shredded chicken**, **grated cheese** and **1 tsp red wine vinegar**, season with **salt and pepper** and stir to combine.



5. Assemble quesadillas

Put the **wraps** on a clean work surface. Spread the **filling** over **one half of the wraps** and fold to enclose.



6. Get ready to serve

Put the **quesadillas** on the reserved tray and spray with **olive oil**. Grill for 2-3 mins each side until golden. Transfer to a chopping board and cut into thirds. Divide the **quesadillas** among plates to serve.