

Chicken Quesadilla

with Cheddar Cheese and Sweet Potato



30-40min



4 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

- 1,6
- 7
-

* 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
- large deep frypan or saucepan 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 875kcal, Fat 29.1g, Carbs 88.5g, Proteins 55.0g



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 **1 tbs 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 **1 tbs olive oil** in large deep frypan over medium heat. Cook the **onion**, stirring occasionally, for 5 mins or until softened. Add the **garlic**, **1 tbs smoked paprika**** and **1 tbs 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. Stir in the **zucchini**, cover and cook 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 **2 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

Working in two batches, put half 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 and keep warm. Repeat with the second batch of quesadillas. Divide the **quesadillas** among plates to serve.