



CHEESY CHICKEN AND POTATO QUESADILLAS WITH PEPPER, CILANTRO SALSA, AND SOUR CREAM

FAST. EASY. FRESH.

1. Start by cutting the **potatoes** into small cubes. Place into a small pot with enough water to just cover them. Season generously with **salt** and **pepper**. Bring to a boil and cook for 8-10 minutes, or until tender. Drain, then mash roughly with a fork or a potato masher.

2. Meanwhile, de-seed and thinly slice the **bell pepper** into thin strips for cubes. Peel and finely chop the **red onion**. Pick the leaves off the **cilantro** and zest the **lime**.

3. Next, heat 1 Tbsp. **olive oil** in a large pan over medium-high heat. Add the **pepper** and **half the onion** and cook for 3-4 minutes. Season with **salt** and **pepper** to taste. Add the **chicken** and **Spice Mix (smoked paprika, cumin, coriander, onion powder, and garlic powder)** and cook for 3-5 minutes, or until browned. Add the **cooked potatoes** and **Tex Mex Cheese** and mix for 1 minute. Remove from the heat.

4. Make the quesadillas. Spread half of each **tortilla** with the chicken and potato mixture. Close the tortillas to make half-moons. Wipe out the pan and add 1 tsp. **olive oil**. When the oil is hot, cook the tortillas for about 1-2 minutes on each side.

5. Make the salsa. In a bowl, mix the rest of the **onion** to taste with the **cilantro**, **lime zest**, a dash of **lime juice** to taste, and **salt** and **pepper** to taste.

6. To serve, cut the quesadillas into wedges and garnish with the **sour cream** and **cilantro salsa**. Enjoy!



Ingredients (2 Person Serving – 755 Calories Per Serving)

Olive Oil	1 Tbsp. + 1 Tsp.	Tex Mex Cheese	120 g
Ground Chicken	300 g	Smoked Paprika	1 tsp.
Yellow Potatoes	300 g	Cumin	1 tsp.
Green Bell Pepper	1	Ground Coriander	1 tsp.
Red Onion	1	Onion Powder	1 tsp.
Lime	1	Garlic Powder	1 tsp.
Cilantro	Small Bunch	Sour Cream	½ Cup
Flour Tortillas	2 Large	Salt and Pepper	To taste

40 Minute Cook Time!