

# Bacon & Ranch Quesadilla Chicken Stack

Our test kitchen found a fresh way to make the beloved chicken quesadilla extra special. By pairing it with a fresh cucumber ranch drizzle, flavorful corn salsa and stacking the quesadillas, it's a restaurant worthy dinner that we love.

20 Minutes to the Table

20 Minutes Hands On

1 Whisks *Super Easy*

## Getting Organized

### EQUIPMENT

Large Skillet

### FROM YOUR PANTRY

Olive Oil

Salt/pepper

### 6 MEEZ CONTAINERS

Chicken Breast

Bacon

Flour Tortillas

Cheese & Cilantro

Cucumber Ranch

Corn Salsa

## Good to Know

If you ordered the **carb conscious version**, we sent cauliflower "rice" instead of the tortillas, reducing the **carbs per serving to 30g**. After cooking the bacon in Step 2, heat 1 Tbsp olive oil in a large skillet over high heat. When the oil is hot, add the cauliflower "rice" and cook until it starts to brown, about 2 to 3 minutes. Create a section in the skillet for each serving and top with the cooked bacon and then the cheese. Cook until the cheese melts and transfer directly to your serving plates. Top with the cooked chicken and other components.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

**Health Snapshot per Serving** 910 Calories, 66g Protein, 47g Fat, 56g Carbs, 23 Freestyle Points

**Lightened Up Health Snapshot per Serving** 670 Calories, 34g Fat, 32g Carbs, and 15 Freestyle Points, using half the tortillas, half the cheese, and half of the Cucumber Ranch.

SCAN QR CODE  
to view YouTube  
cooking video



INGREDIENTS Chicken Breast, Flour Tortillas, Cucumber, Tomato, Corn, Bacon, Green Onion, Monterrey Jack, Smoked Gouda, White Cheddar, Mayonnaise, Yellow Onion, Lemon, Cilantro, Sour Cream, Buttermilk, White Vinegar, Garlic, Chive, Miso, Black Pepper, Onion Powder, Parsley

meez *meals*

### 1. Cook the Chicken

Pat dry the **Chicken Breast** and generously season with salt and pepper (we use ¼ tsp salt and ¼ tsp pepper, so use about half per side).

Heat 1 Tbsp olive oil in a large skillet over medium-high heat. When the oil is hot, add the chicken and cook until the bottom is crisp and brown, about 4 to 5 minutes. Flip the chicken and cook for another 4 minutes, until the other side is brown as well.

Transfer the chicken to a cutting board and let rest for 5 minutes, then slice into ½" strips.

### 2. Create the Quesadillas

While the chicken is resting, wipe out the skillet. Add the **Bacon** and cook over medium-high heat, stirring occasionally, until browned and crispy, about 3 to 4 minutes. Remove from the skillet and place on a paper-towel-lined-plate. Wipe out the skillet.

Place two **Flour Tortillas** in the now-empty skillet over medium heat. Sprinkle one-quarter of the **Cheese & Cilantro** on each of the tortillas in the skillet, followed by half of the bacon and the rest of the cheese. Place the other two tortillas on top of the second layer of cheese. (you should now have two closed quesadillas each with layers: tortilla-cheese-bacon-cheese-tortilla).

Cook until the bottoms are brown and cheese starts to melt, about 2 minutes. Flip the quesadillas and cook until other tortilla is brown, an additional 2 minutes. Transfer the finished quesadillas directly to serving plates.

### 3. Put it All Together

Stack the sliced chicken on top of each quesadilla, followed by a healthy drizzle of the **Cucumber Ranch** and top with the **Corn Salsa**. Enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**