

Quick Chicken Quesadillas

Ingredients

Quesadilla

- 1 cup of cooked chicken, shredded
- 4 flour tortillas, burrito size
- 2 T butter or oil
- 2 cups shredded cheddar or mexican blend cheese
- 1. On a cutting board, butter one side of the tortilla then flip it over. On the non-buttered side, fill one half of the tortilla with 1/2 cup of cheese and 1/4 cup of shredded chicken. Fold the non filled side over the filled side.
- 2. Heat a large skillet over medium-low heat and transfer the quesadilla to the pan. Cook on one side until golden brown, flip to the other side and cook until golden and the cheese has melted.
- 3. Carefully transfer the quesadilla to a cutting board. Slice with a pizza cutter or a knife into four wedges. Serve with salsa, guacamole and sour cream.

Equipment

- Measuring Spoons/Cups
- 10-12" non stick or cast iron skillet
- Chef Knife
- Butter Knife or Spreader
- Silicone or metal spatula
- Cutting Board
- Plate for serving