

Chicken & Chipotle Pepper Quesadilla

Ingredients

- 4 each 8-inch flour tortillas
- 4 each Grilled chicken, shredded
- 1 tbsp. Fajita seasoning (taco seasoning also works)
- 8 oz Shredded Cheddar Cheese
- 8 oz Canned chipotle peppers, minced, drained
- 1 Med. Onion, finely diced
- 3 Med. Diced tomatoes (2/3's of tomatoes add to mixture; reserve 1/3 mix as topping for finished Quesadilla)
- 8 oz Sour cream (optional)
- 4 tbsp. Chopped fresh Cilantro (optional)

Preparation:

1. Generously season chicken breast with Fajita (taco) seasoning and grill. (This can also be baked in the oven).
2. Cook to internal temperature of 160 degrees
3. Spray sheet pan with non-stick cooking spray.
4. Place tortillas onto sheet pan.
5. In medium bowl, combine chicken, cheese, chipotle peppers, onion and tomatoes until thoroughly blended.
6. Scoop 2 ounces chicken mixture onto one-half of each tortilla; fold over.
7. Bake in convection oven at 400°F for 8 to 10 minutes or until tortilla is crisp and golden brown and chicken mixture is heated through.
8. Remove from oven, and cut each folded tortilla into 1/3's
9. Top with a dollop of sour cream and cilantro mixture (optional)
10. Top with reserved diced tomato (optional)

Optional

In small bowl, combine sour cream and cilantro.
Serve each serving with 2 tablespoons sour cream mixture.

