

SUPER-STUFFED CHICKEN QUESADILLAS (gluten free)



These chicken quesadillas are super stuffed with chicken, cheese, and tons of flavor! Five seasonings and lots of veggies make these a mouthwatering crowd-pleaser. They make the perfect appetizer, game-day snack, or casual (but filling) dinner. I always double the recipe so that I can have some leftovers tomorrow – I just reheat them easily in the toaster oven!

Makes: 12-16 quesadillas

INGREDIENTS:

Filling:

2 large Roma tomatoes (3 if small)
¼ cup white onion, diced
¼ cup green onion, diced
¼ cup fresh cilantro
1 boneless skinless chicken breast

¼ cup mild diced green chiles
1 Tbsp. diced hot jalapeno

Seasoning Mix:

¾ tsp. cumin
½ tsp. salt
¼ tsp. black pepper

¾ tsp. chili powder

¾ tsp. garlic powder

Other:

6-8 gluten free corn tortillas (king size) 6 ½-in round
2½-3 cups Monterey Jack cheese, shredded

GETTING READY

1. Wash tomatoes, green onion, and cilantro. Pat dry.
2. Prepare seasoning mix: Set out a small bowl. To it, add the cumin, salt, black pepper, chili powder, and garlic powder. Stir, and set by your stove for later.
3. Dice tomatoes, white onion, green onion, and cilantro. Stir together in a small bowl. Set by stove for later.
4. Wash chicken and trim. Cut each chicken breast into small nugget-sized pieces for easy cooking.

LET'S GET STARTED

1. In a medium-sized frying pan, over medium heat, cook chicken in a little bit of oil. When fully cooked, drain excess oil.
2. Remove chicken from pan, transfer to cutting board, and dice.
3. Return chicken to pan.
4. Add in seasoning mix, mild diced green chiles, and diced jalapeno. Stir and cook until heated through. Reduce heat to low to keep warm as quesadillas are being made.
5. Heat a flat griddle (or large frying pan) over medium heat or a little less than medium.
6. Add a small amount of butter, just enough to coat the bottom of the pan.
7. Lay down a few tortillas (whatever will fit in your pan). It's ok if they overlap just a little, as you will only be filling half of the tortilla.
8. Cook until lightly golden underneath or until you see them start to bubble. Flip tortillas over.

9. Add cheese to half of each tortilla. Be careful not to let cheese spill over edge of tortilla onto griddle, as this will cause cheese to burn around edges of quesadilla.
10. Spoon some chicken mixture on top of the cheese.
11. Add a little bit more cheese on top of the chicken mixture.
12. Using a spatula, fold tortilla in half, like a taco.
13. Cook until underside is lightly golden.
14. Using spatula, flip quesadillas over (flip toward folded edge).
15. Cook until lightly golden on bottom.
16. Remove quesadillas from pan with spatula, and place on cutting board. Wait a couple of minutes, then slice each quesadilla in half, using sharp knife.
17. Serve hot with your favorite dipping condiments like guacamole, salsa, or sour cream.

Tip: Any extras can be warmed up in a toaster oven the next day for a quick, easy snack!