

## Easy Chicken Quesadillas



Makes 4 Quesadillas

### Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 small or ½ medium onion, finely minced
- 2 cloves fresh garlic, finely minced
- ½ cup chicken broth or water
- 2 tablespoons homemade taco seasoning mix (see below)
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 tablespoons butter
- 8 10" flour tortillas
- 2 cups pre-cooked chicken, shredded (rotisserie works great)
- 2 cup shredded white cheese (Monterey Jack or Pepper Jack)
- 1 bunch fresh cilantro, stems removed and finely chopped.
- 2 jalapeno peppers, seeded and diced – optional

### Taco Seasoning:

- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 teaspoon ground coriander
- 2 teaspoons garlic powder
- 1/2 teaspoon crushed red pepper flakes
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- 2 teaspoons black pepper

## **Directions:**

### **Taco Seasoning**

Combine all ingredients in an airtight container and shake well to combine.

Use 2 - 3 tablespoons per pound of ground beef (use more or less according to individual taste preferences).

This recipe can also be made in larger batches.

Store unused amounts in an air tight container for up to 6 months.

### **Quesadillas**

Add extra virgin olive oil and onion to large cold skillet. Heat over medium-high heat until onion becomes translucent, about 6 - 8 minutes. Add garlic and stir for 1 - 2 minutes or until it starts to turn brown.

Add chicken broth, taco seasoning, salt and pepper to pan. Stir until dry ingredients are completely dissolved.

Add shredded chicken to the pan and toss to coat in the seasonings. Turn heat to medium-low and simmer until any excess moisture is absorbed.

Remove from heat and keep warm.

Place butter in a clean skillet and heat over medium-high heat until melted. Swirl until bottom of pan is thoroughly covered.

Place one tortilla in pan. Top with  $\frac{1}{2}$  cup seasoned shredded chicken mixture and  $\frac{1}{2}$  cup shredded cheese. Add fresh cilantro and diced jalapeno peppers, if desired.

Distribute ingredients evenly and place second tortilla on top. Carefully flip once the bottom tortilla turns golden brown.

Once both sides are browned and cheese is melted, remove from heat and slice into 8 wedges. Serve immediate with fresh salsa, guacamole, sour cream or pico de gallo.