


Cooking with OFS



Recipe	CHICKEN QUESADILLAS
---------------	----------------------------

 For # people	12 -14 people	 Cooking time	60 minutes
---	---------------	---	------------

INGREDIENTS

<ul style="list-style-type: none">• 6 chicken breasts boneless skinless• 1 pound of shredded mozzarella cheese• 12-14 medium size of tortillas bread• 1 can of tomato puree• 6-7 garlic cloves• 3 medium size onions• 3 Fresh sweet red peppers• 3 fresh yellow peppers	<ul style="list-style-type: none">• 3 fresh green peppers• 1 tablespoon paprika• 1 tablespoon cumin• 1 tablespoon salt• 1 tablespoon oregano• 3 tablespoon of vegetable oil• 3 tablespoon of olive oil• 1 teaspoon of ground black pepper
--	--

DIRECTIONS

Preparation:

Cut chicken breast to very small pieces
Put the chicken in a bowl and marinate for 5-10 minutes with olive oil, ground black pepper & salt.
Cut the peppers into small pieces
Cut the onion into small pieces
Mashed the garlic 4
In a big pan heat 3 tablespoon olive oil
Add mashed garlic & diced onion fry until become tender
Add diced pepper & keep fringe
Add paprika & cumin then add tomato puree & mix well
Add oregano & mix and cook until sauce thickens
In another pan add vegetables oil & fry diced chicken until chicken is cooked through
Add the chicken to the Sause & mix all together very well & keep cooking well till the chicken well done

Sandwich preparation

Heat a tortilla on lightly oiled wide pan
Flip once the bottom is warmed

Add a layer of shredded mozzarella cheese followed by the chicken mixed with Sause Gently fold over the tortilla & lightly pat to secure it. Fry the quesadilla on both sides until lightly crisp on outside & molten in the inside the quesadilla are ready. Cut in half and serve hot

NOTES