



CHICKEN QUESADILLA RECIPE

THESE CRISPY CHICKEN QUESADILLAS ARE FILLED WITH TENDER CHICKEN, MELTED CHEESE, AND HANDCRAFTED SMOKED SEASONINGS FOR BOLD FLAVOR IN EVERY BITE. THEY'RE QUICK TO PREPARE AND PERFECT FOR BUSY WEEKNIGHTS, GAME DAY, OR AN EASY FAMILY DINNER.




PREP TIME
15 MIN


COOK TIME
10 MIN


TOTAL TIME
25 MIN


SERVINGS
4


DIFFICULTY
EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- MIX THE SHREDDED CHICKEN WITH:
- CHERRY SMOKED GARLIC SALT
- MESQUITE SMOKED CHILI POWDER
- CHERRY SMOKED PEPPERCORN
- TOSS UNTIL EVENLY COATED.

STEP 2

- HEAT A LARGE SKILLET OVER MEDIUM HEAT.
- LIGHTLY BUTTER ONE SIDE OF EACH TORTILLA.

STEP 3

- PLACE ONE TORTILLA BUTTER-SIDE DOWN.
- SPRINKLE WITH MONTEREY JACK CHEESE.
- ADD SEASONED CHICKEN.
- TOP WITH CHEDDAR CHEESE.
- FINISH WITH THE SECOND TORTILLA.

STEP 4

- COOK FOR 3-4 MINUTES UNTIL GOLDEN BROWN.
- CAREFULLY FLIP.
- COOK ANOTHER 3-4 MINUTES UNTIL CRISPY AND THE CHEESE HAS MELTED.

STEP 5

- TRANSFER TO A CUTTING BOARD.
- ALLOW TO REST FOR ONE MINUTE BEFORE SLICING INTO WEDGES.
- SERVE IMMEDIATELY.



SMOKEHOUSE KITCHEN TIPS:

- FRESHLY SHREDDED CHEESE MELTS MUCH BETTER THAN PRE-SHREDDED.
- MEDIUM HEAT CREATES CRISPY TORTILLAS WITHOUT BURNING.
- LET THE QUESADILLA REST ONE MINUTE BEFORE CUTTING.
- USE LEFTOVER SMOKED CHICKEN FOR EVEN MORE FLAVOR.

INGREDIENTS

- INGREDIENTS
- 2 CUPS COOKED SHREDDED CHICKEN
- 2 CUPS SHREDDED MONTEREY JACK CHEESE
- 1 CUP SHREDDED CHEDDAR CHEESE
- 4 LARGE FLOUR TORTILLAS
- 1 TABLESPOON BUTTER
- 1 TABLESPOON OLIVE OIL
- SEASONING BLEND
- 2 TEASPOONS CHERRY SMOKED GARLIC SALT
- 1 TEASPOON MESQUITE SMOKED CHILI POWDER
- 1 TEASPOON CHERRY SMOKED PEPPERCORN

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED GARLIC SALT
- MESQUITE SMOKED CHILI POWDER
- CHERRY SMOKED PEPPERCORN



CHICKEN QUESADILLA RECIPE CONT'D

WHAT TO SERVE WITH

- HOMEMADE STEAK FRIES
- COWBOY POTATOES
- GARDEN SALAD
- MEXICAN RICE
- SALSA

RECIPE VARIATIONS

- JALAPEÑOS
 - BACON
 - BLACK BEANS
 - CARAMELIZED ONIONS
 - BELL PEPPERS
 - PEPPER JACK CHEESE
-

COOKING SCIENCE

WHY FRESHLY SHREDDED CHEESE MELTS BETTER. PRE-SHREDDED CHEESE CONTAINS ANTI-CAKING AGENTS THAT HELP KEEP IT FROM STICKING TOGETHER IN THE BAG. THOSE SAME COATINGS PREVENT THE CHEESE FROM MELTING AS SMOOTHLY. FRESHLY SHREDDED CHEESE MELTS FASTER, CREATES A CREAMIER FILLING, AND GIVES EVERY QUESADILLA THE PERFECT CHEESE PULL.