



THE ORIGINAL

COLD SMOKED SALT & PEPPER CO.

Chicken Quesadillas Recipe

Ingredients

- 2 cups cooked chicken breast, shredded or diced
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1/2 cup diced bell peppers (red or green)
- 1/2 cup diced red onion
- 1 tablespoon olive oil
- 1 teaspoon Mesquite Smoked Chili Powder
- 1/2 teaspoon cumin
- 1/2 teaspoon Cherry Smoked Garlic Salt
- Cherry Smoked Peppercorn to taste
- 4 large flour tortillas
- Cooking spray or additional oil for the pan

Optional Toppings

- Salsa
- Sour cream
- Guacamole
- Chopped cilantro

Instructions

1. Heat olive oil in a skillet over medium heat. Add diced onion and bell peppers. Sauté for 3-4 minutes until softened.
2. Pre-heat oven at 350 degrees
3. Add diced or shredded chicken, Mesquite Smoked Chili Powder, cumin, Cherry Smoked Garlic Salt, and Cherry Smoked Peppercorn. Stir to combine and cook for 3-5 minutes until heated through. Remove from heat.
4. Lay out 2 tortillas flat on sheet pans. Sprinkle half of each tortilla with a mix of cheddar and Monterey Jack cheese.

5. Spoon the chicken and vegetable mixture evenly over the cheese. Top with more cheese, then place tortillas on top.
6. Lightly coat sheet pan with cooking spray or oil. and place quesadillas on pan
7. Place in oven for 20 minutes or until golden brown and cheese is melted.
8. Remove from pan and let cool for 1 minute. Slice into wedges.
9. Serve warm with salsa, sour cream, guacamole, and chopped cilantro if desired.