



PROJECT: GET IT DONE TOGETHER

Baked Chicken Quesadillas

Adult Supervision Required | Contains gluten and dairy

Ingredients:

- 8-10 10" flour tortillas
- 4 cups Shredded chicken (about 1.5 lbs)
- 1 tbsp (1 or 2) chipotle peppers in adobo sauce, depending on how hot you like it
- 2 cups (16 oz) sour cream, divided
- 2 cups (8oz) shredded pepper jack cheese or mozzarella

Instructions:

1. Preheat oven to 425°F.
2. In a large bowl stir together the shredded chicken, 1 1/2 cups sour cream, chipotle pepper, shredded cheese and salt to taste.
3. Line 2 large baking sheets with parchment paper. Grease the parchment with cooking spray or apply olive oil with a brush.
4. Working with one tortilla at a time, add 1/3 - 1/2 cup filling on one side of the tortilla and fold in half.
5. Arrange prepared quesadillas on a baking sheet and brush or spray with oil.
6. Bake on center rack for 15 minutes until golden brown and crispy.
7. Serve with remaining sour cream, guacamole, salsa or fresh pico de gallo.

Makes 8 servings