**Chicken Quesadillas**

**\*If you made this in Foods I class, I have listed the brands I purchased in bold so it will taste the same or very close to what you made at school.\***



**Ingredients**

*Recipe makes 1 servings* *– 4 triangles*

1 skinless, boneless chicken breast, **diced**

2 teaspoon fajita seasoning, El Paso

2 tablespoon vegetable oil

1/4 green bell pepper, **diced**

1/4 red bell pepper, **diced**

1/4 cup onion, **diced**

4 seconds of cooking spray

1 (10 inch) flour tortillas, **Ole**

¾ cup package shredded Cheddar/Monterey Jack cheese blend, **Food Lion brand Mexican cheese blend**

PREP

**20** mins

COOK

**25** mins

READY IN

**45** mins

**Directions**

1. Preheat the skillet on the stovetop/cooktop (Medium heat) with 1-2 tablespoons of vegetable oil.
2. In a bowl, toss the chicken with the fajita seasoning. Set aside.
3. Add peppers and onions to skillet and sauté on Medium heat for 2-3 minutes.
4. Transfer chicken to skillet and cook until pieces are no longer pink in the center, about 5 minutes, and the peppers have softened.
5. Cover the bottom of a separate skillet with cooking spray. Then heat on Medium.
6. Place tortilla in the separate skillet and arrange half of the tortilla with the chicken and vegetable mixture. Sprinkle the top with Cheddar/Monterey Jack cheese blend.
7. Fold the tortilla in half and heat until golden brown on one side.
8. **Carefully flip the quesadilla and continue cooking until the cheese is melted.**
9. **Remove from heat. Let cool for 1 minute.**
10. Cut into 4 triangles and enjoy.