

# BEST CHICKEN QUESADILLA

Yield 1 quesadillas Units US

- 2 flour tortillas (8-inch)
  - 2 tablespoons butter
  - 1 1/2 cups cooked chicken, diced small
  - 4 slices cooked bacon, crumbled
  - 1/2 cup fresh tomato, diced small
  - 2 tablespoons red onions, finely chopped
  - 1 cup cheddar cheese, shredded
  - 4 tablespoons barbecue sauce
  - picante sauce
  - sour cream
1. Butter one side of each tortilla. Place one tortilla (buttered side down) into a nonstick skillet.
  2. Evenly sprinkle chicken, bacon, tomatoes, onion. Drizzle bar-b-que sauce over all. Sprinkle cheese over and top with remaining tortilla (buttered side up).
  3. On medium heat, cook approximately 3 minutes, watching underside of tortilla for browning. Press with spatula while cooking. Carefully flip entire tortilla over using spatula. Cook approximately 3 minutes until light brown and cheese is melted.
  4. Remove to a plate and cut into 6 triangle pieces. Serve with picante sauce and sour cream.