



Chicken Quesadillas

Prep Time: 10 minutes
Cook Time: 10 minutes
Yield: 4 Servings

INGREDIENTS

6 Tbsp. vegetable oil, divided
2 bell peppers, thinly sliced
1/2 onion, thinly sliced
Kosher salt
1 lb. boneless skinless chicken breasts, sliced into strips
1/2 tsp. chili powder
1/2 tsp. ground cumin
1/2 tsp. dried oregano
4 medium flour tortillas
2 c. shredded Monterrey jack
2 c. shredded cheddar
1 ripe avocado, sliced
2 scallions, thinly sliced
Sour cream, for serving

DIRECTIONS

Step 1: In a large skillet over medium-high heat, heat 1 tbsp. neutral oil. Add peppers and onion and season with salt. Cook until soft, 5 minutes. Transfer to a plate.

Step 2: Add 1 tbsp. neutral oil to pan and heat over medium-high heat. Add chicken to pan and season with chili powder, cumin, dried oregano, and ½ teaspoon salt. Cook, stirring occasionally, until golden and cooked through, 8 minutes. Transfer to a plate. Wipe out skillet.

Step 3: Add 1 tbsp. neutral oil to skillet. Add 1 flour tortilla to skillet and top half of the tortilla with a heavy sprinkling of both cheeses, ¼ of the cooked chicken mixture, ¼ of the pepper-onion mixture, a few slices of avocado, and a sprinkling of scallions.

Fold the other half of the tortilla over and cook, flipping once, until golden, 3 minutes per side.

Step 4: Repeat with remaining oil, tortillas, chicken, pepper-onion mixture, avocado, and scallions to make 4 quesadillas.

Step 5: Slice into wedges and serve with sour cream.

