

GRILLED CHICKEN QUESADILLAS

Yield: 6 quesadillas

method:

- Mix together ½ cup Frontera® salsa shredded chicken, cilantro and salt.
- Heat a large nonstick griddle or skillet over medium.
- Lightly brush or spray one side of each tortilla with olive oil.
- Place 1 tortilla on griddle, oiled side down. Layer ⅓ cup of chicken mixture on tortilla and top with ⅓ cup of cheese.
- Cover with another tortilla (oiled side up) and press firmly to form quesadilla. Cook until bottom tortilla begins to crisp, about 3 minutes.
- Carefully flip and cook until cheese is fully melted and tortillas are crisp, 2 - 4 minutes. Repeat process with remaining tortillas.
- Using a pizza cutter, cut quesadillas into wedges and serve with remaining Frontera® salsa.

ingredients:

- 1 16 ounce jar Frontera® Roasted Tomato salsa, divided
- 2 cups grilled or rotisserie chicken, shredded
- ⅛ cup cilantro, chopped
- Salt to taste
- 12 flour tortillas
- 2 tablespoons olive oil
- 4 ounces **Solé!**® **Queso Quesadilla**, shredded
- 4 ounces **MezzaLuna**® **Fontina**, shredded