



GREEN CHILE CHICKEN QUESADILLA

Ingredients

- 4 Mission® Super Soft Burrito Tortillas
- 2 cups Chopped or shredded cooked chicken
- ½ cup Canned mild or hot green chile sauce
- 1 tsp. Cumin
- 1 can (15 oz.) Pinto beans, drained
- 2 cups Shredded Monterey Jack cheese (8 oz.)
- 4 tbsp. Vegetable oil, divided

Instructions

1. In a medium bowl combine chicken, chile sauce, and cumin.
2. Lay tortillas on a work surface, and divide beans, chicken, and cheese between tortillas, placing all ingredients on ½ of each tortilla. Fold bare ½ of each tortilla over to cover fillings.
3. In a large nonstick skillet heat 1 tablespoon oil over medium. Place 1 quesadilla in skillet and cook, flipping once, until golden brown on both sides, 2-3 minutes per side. Repeat with remaining oil and quesadillas. Cut quesadillas into wedges and serve warm.

Makes 4 servings

Prep time: 10 minutes