



JERNEJ KITCHEN

CHICKEN QUESADILLAS

Chicken Quesadillas is an easy, flavorful Mexican meal, perfect for a busy weeknight dinner. It's made in under 20 minutes in one pan.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	7	MINUTES
TOTAL TIME:	17	MINUTES

CHICKEN QUESADILLAS

1 baked chicken breast (250g or 1/2 pound)

1/2 onion

1/2 red bell pepper

1 tbsp sweet corn, canned and drained

2 tbsp diced spring onion (green part)

1/2 tsp ground coriander

1/4 tsp garlic powder

4 flour or corn tortillas

400 g (4 cups) shredded cheese (Provolone, Cheddar, Scamorza, Gouda...)

1 tsp canola oil

TOOLS AND EQUIPEMENT

[28 cm or 11-inch pan \(De Buyer\)](#)

bowl

kitchen brush

spatula

CHICKEN FILLING

Shred your baked chicken breast or use shredded chicken breast. Add to a bowl. Peel and cut the onion into thin slices. Clean the red pepper and dice it. Add the onion, red pepper, sweet corn, and diced spring onion to a bowl. Season with coriander, garlic powder, salt, and pepper. Stir to combine.

TIP

If you love spicy Quesadillas, add a teaspoon of diced chili into the filling.

PREPARE THE PAN

Grease the 28 cm / 11-inch pan with oil. Use a kitchen brush or paper towels to grease the pan, as the layer of oil should be as thin as possible. The Quesadilla should be placed in a cold pan before putting over the stove. The cheese will melt better, and the Quesadilla will cook better.

LAYERING

Place one tortilla on a working surface. Spread 50g (1/2 cup) of shredded cheese over one-half of the tortilla. Place four tablespoons of chicken filling on top, and cover with another 50g (1/2 cup) of shredded cheese. Fold the tortilla over the filling and lightly brush with oil. Repeat the process with the rest of the ingredients.

COOK

Cook two Quesadillas at the same time. Place the pan over medium heat and cook the Quesadillas for 4 minutes or until the bottom is golden brown. Using a spatula, press the tortilla to the bottom of the pan, spread the filling evenly, and melt the cheese better. Flip the tortilla, and continue to cook for

another 3 minutes. Cut into slices and serve. We love serving Quesadilla with Pice de Gallo.