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Chicken Quesadillas



This is a great recipe for parties. I freeze the leftovers; they reheat quite well. The zesty chicken and cooked peppers are a succulent delight when mixed with the melted cheeses. Cut the quesadillas into wedges and serve with sour cream and salsa.

By Heather

Prep: 30 mins

Cook: 25 mins

Total: 55 mins

Servings: 20

Yield: 20 servings



Ingredients

1 pound skinless, boneless chicken breast, diced
1 (1.27 ounce) packet fajita seasoning
1 tablespoon vegetable oil
2 medium (blank)s green bell peppers, chopped
2 medium (blank)s red bell peppers, chopped
1 onion, chopped
10 (10 inch) flour tortillas
1 (8 ounce) package shredded Cheddar cheese
1 tablespoon bacon bits
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Step 1

Preheat the broiler. Grease a baking sheet.

Step 2

Toss the chicken with the fajita seasoning, then spread onto the baking sheet. Place under the broiler and cook until the chicken pieces are no longer pink in the center, about 5 minutes.

Step 3

Preheat oven to 350 degrees F (175 degrees C).

Step 4

Heat the oil in a large saucepan over medium heat. Stir in the green bell peppers, red bell peppers, onion, and chicken. Cook and stir until the vegetables have softened, about 10 minutes.

Step 5

Layer half of each tortilla with the chicken and vegetable mixture, then sprinkle with the Cheddar cheese, bacon bits, and Monterey Jack. Fold the tortillas in half and Place onto a baking sheet.

Step 6

Bake quesadillas in the preheated oven until the cheeses have melted, about 10 minutes.

Nutrition Facts

Per Serving:

244.2 calories; protein 13.7g 27% DV; carbohydrates 21.8g 7% DV; fat 11.3g 17% DV; cholesterol 34.9mg 12% DV; sodium 504.3mg 20% DV.

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