

# Honey-Chipotle Chicken Quesadillas

Prep: 20 mins

Cook: 5 mins

Total: 25 mins

Servings: 4

Yield: 4 quesadillas

My husband finds it strange but sweet and savory flavor combinations are my weakness, and when combined with a spicy kick, I just can't say no. This quesadilla is an irresistible example of just that kind of flavor magic. The honey and cheese work together to balance the heat from the canned chipotles, while the crispy tortilla perfectly complements the juicy chicken filling.

## All About Chipotles

Chipotle chiles are dried and smoked jalapeño peppers. They are typically made by smoking ripe jalapeños over a wood fire until dry and wrinkled. This process gives chipotle chiles their distinct smoky flavor and aroma.

Chipotle chiles can be used whole, chopped, or ground into a powder, and they are commonly used to add depth and heat to sauces, marinades, salsas, and stews. This recipe uses chipotles canned in adobo sauce, which are convenient to work with because they are already rehydrated and just need to be blended into the sauce.

## What is Adobo Sauce?

Adobo sauce is a rich, tangy, and spicy sauce made from a mixture of dried chilies (such as ancho or chipotle), vinegar, garlic, herbs, and spices. The chilies are typically rehydrated and blended with the other ingredients to create a thick, flavorful sauce. It has a bold, savory flavor with hints of smokiness and acidity.

Wear gloves when handling the chipotle chiles to protect yourself from the spiciness of the peppers, which can easily be transferred to other places like your eyes (ask me how I know). Wash your hands thoroughly after handling hot peppers.

## What is Quesadilla Cheese?

Quesadilla cheese is a mild, melting cheese that is often a blend of different types of cheese, such as Monterey Jack, cheddar, and asadero. It has a smooth texture and a mild flavor, making it perfect for melting between tortillas to create gooey, cheesy quesadillas. I love a good cheese pull!

Serve these with something refreshing to compliment the heat of the chiles like sour cream or salsa. Refried beans, rice, and grilled vegetables can help to make this a more balanced meal.

## Recipe Tips

- Caution with chiles—Wear gloves when handling the chipotle chiles to protect yourself from the capsaicin (what makes peppers hot) sticking to your skin, which can easily be transferred to other places.
- No blender, no problem—You can process the chipotle sauce in a small food processor if desired.
- Cook them your way—The grill marks on these quesadillas are pretty, but you can cook them in a nonstick pan as well. Or use an actual grill.

## Ingredients

- Canola oil, for grilling
- 1/4 cup honey
- 1/4 cup water
- 1 tablespoon minced seeded chipotle chiles plus 3 tablespoons adobo sauce
- 1/4 teaspoon fine salt
- 2 cups (about 12 ounces) shredded rotisserie chicken
- 2 cups (8 ounces) shredded quesadilla cheese
- 4 (10-inch) flour tortillas

## Steps to Make It

1. Gather the ingredients. Preheat a lightly oiled grill pan over medium heat.
2. Process 1/4 cup honey, 1/4 cup water, 1 tablespoon minced seeded chipotle chiles plus 3 tablespoons adobo sauce, and 1/4 teaspoon fine salt in a blender until smooth and emulsified, 30 seconds to 1 minute, stopping to scrape down the sides as needed.
3. Pour the honey mixture into a medium bowl, add 2 cups (about 12 ounces) shredded rotisserie chicken and stir until evenly coated.
4. Divide the chicken mixture and 2 cups (8 ounces) shredded quesadilla cheese into fourths, sprinkling them evenly over half of each of 4 (10-inch) flour tortillas. Fold the tortillas in half over the filling.
5. Place the quesadillas on the oiled grill pan and cook until the cheese is melted and grill marks form, 45 to 90 seconds per side.
6. Transfer the quesadillas to a cutting board. Cut each quesadilla into 4 wedges and serve immediately.

## How To Store

Refrigerate leftovers in an airtight container for up to 3 days. Reheat in a nonstick skillet, flipping once, until re-crisped and heated through.