



The ingenious "crust" for this Chicken and Cheese Quesadilla Pie is simply a lightly greased flour tortilla.

## CHICKEN AND CHEESE QUESADILLA PIE

**SERVES** 4 to 6

**TOTAL TIME:** 40 minutes

When shopping for the tortillas, note that 10-inch flour tortillas are sometimes labeled "burrito size." We like the convenience of using store-bought rotisserie chicken here; however, you can also use our recipe for Simple Shredded Chicken (page 101). Serve with sour cream and fresh tomato salsa.

- 1 (10-inch) flour tortilla
- Vegetable oil spray
- 3 cups shredded rotisserie chicken
- 8 ounces sharp cheddar cheese, shredded (2 cups)
- ½ cup minced fresh cilantro
- ⅓ cup jarred pickled jalapeños, drained and chopped
- Salt and pepper
- 2 large eggs
- 1 cup whole milk
- 1 cup all-purpose flour
- 1 teaspoon baking powder

← can use canned green chilies

1. Adjust oven rack to middle position and heat oven to 450 degrees. Grease 9-inch deep dish pie plate. Press tortilla into prepared pie plate and spray lightly with oil spray. Toss shredded chicken in bowl with 1 cup cheese, cilantro, jalapeños, ½ teaspoon salt, and ½ teaspoon pepper, then spread into pie plate.

2. Whisk eggs, milk, flour, baking powder, and ½ teaspoon salt together in bowl until smooth. Slowly pour into dish, then sprinkle with remaining cheese. Bake until surface is golden brown, about 20 minutes. Let cool slightly and serve.

### Test Kitchen Tip: SOUTHWESTERN QUICHE

By creating a batter of eggs, milk, flour, and baking powder, we turn a simple quesadilla filling into a quick Southwestern-inspired quiche. Our creative "crust" is simply a flour tortilla, which we spritz with vegetable oil spray to ensure that it doesn't dry out or crack during baking. The filling is a simple blend of rotisserie chicken, cheese, cilantro, and pickled jalapeños that requires no cooking; simply mix and spread into the pie dish.

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\* I split this into two pie plates.

Casserole Favorites

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The America's  
Test Kitchen  
Quick Family  
Cookbook (2012)