

Chicken Quesadillas



PREPARATION TIME

15 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

black bean soup



Jalapeño peppers are a better bargain and have better flavor when bought fresh.

Once deseeded and chopped, the peppers will keep for 6 months in the freezer—ready for the next recipe.

SHOPPING LIST

- cream of chicken soup • salsa
- Cheddar cheese • tortillas
- Monterey Jack cheese
- sour cream • jalapeño peppers

ON HAND

- butter • cooked chicken

Chicken Quesadillas

INGREDIENTS

- 1 (10-ounce) can cream of chicken soup
- 2 cups chopped cooked chicken
- $\frac{3}{4}$ cup shredded Cheddar cheese, divided
- $\frac{3}{4}$ cup shredded Monterey Jack cheese, divided
- 1 tablespoon chopped jalapeño
- 8 flour tortillas, heated
- 2 tablespoons butter or margarine
- $\frac{1}{2}$ cup salsa
- $\frac{1}{2}$ cup sour cream

SERVES 4

COOKIN' Xpress

- Don't forget to wear plastic or latex gloves when handling jalapeños.
- To soften the flour tortillas for easier handling, place them with a slightly damp paper towel in a sealed plastic bag and microwave on HIGH for 1 minute.

Make Ahead

Prepare the chicken filling through step 1 up to 8 hours ahead. Refrigerate until ready to use in step 2.

♦ VARIATION

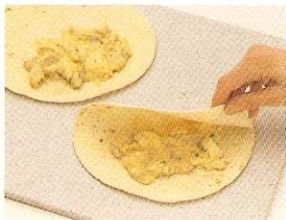
For a more pronounced Mexican flavor, add 1 teaspoon ground cumin with the cheese in step 1.

1 Mix soup, chicken, $\frac{1}{2}$ cup Cheddar, $\frac{1}{2}$ cup Monterey Jack and jalapeño in a medium saucepan. Cook, stirring frequently, over medium heat until heated through, about 5 minutes.



2 Divide chicken mixture among each tortilla, spreading to within $\frac{1}{2}$ inch of edges.

3 Moisten tortilla edges with water; fold over to enclose filling. Press tortilla edges together to seal.



4 Melt butter in a large skillet over medium heat; add quesadillas. Cook until heated through, about 10 minutes. Top with remaining cheese. Serve with salsa and sour cream.