

Grilled Chicken Lime & Cheese Quesadillas

Preparation time:
15 minutes

Cook time:
10 minutes

Cut:
boneless
cooked chicken

Ingredients

1/2 cup (125 g) cream cheese, softened

2 Tbsp (30 ml) lime juice

3 green onions, finely sliced

1 jalapeño, seeded and finely chopped

2 cups (500 ml) chopped
cooked chicken

1 cup (250 ml)
grated cheese
(Monterey Jack,
Cheddar or Tex Mex)

8 small corn
or flour tortillas

1/2 cup (125 ml)
cilantro leaves

Preparation

In a medium bowl, combine
cream cheese, lime juice,
green onion and jalapeño.

Add chicken, mix well.

Spread chicken mixture
over four tortillas.

Add 1/4 cup of cheese on top of
chicken mixture, sprinkle with cilantro
and place a second tortilla on top.

Preheat stove top grill pan to medium.

Grill quesadillas for about 2 minutes
each side or until heated through
and crisp on the outside.

Cut each quesadilla in half
and serve with salsa.

