

Fiesta Chicken Quesadilla
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Recipe Ingredients:

- 2 tbsp. olive oil
- 3 boneless chicken breasts
- 1 red bell pepper
- 1 green bell pepper
- 2 onions
- 1 ½ cups of cheddar cheese
- 1 ½ cups of sour cream
- 8 tortillas
- 2 tbsp butter
- 2 tbsp of fajita mix
- 2 cups of baby spinach
- 2 avocados
- Cilantro (for garnish)



Preparation Method:

1. Slice onions and bell pepper into long strips
2. Slice chicken breasts into long strips
3. Add fajita mix chicken and mix together.
4. Get a pan, heat 1tbsp of olive oil and add chicken to it, cook it for about 10 min or until fully cooked.
5. Remove chicken from pan
6. Add 1 tbsp of olive oil to pan, add onion and cook for 3 min. then add peppers cook for 5 min, add cooked chicken to the pan and cook for 1 min.
7. In a new pan add the butter and melt, add a tortilla and add a little bit of the chicken mixture, sprinkle it with spinach and a little over a ¼ cup of cheese and add another tortilla on top.
8. Flip it over and cook on the other side until it's nice and golden. Cut into quarters and drizzle sour cream and add avocado and cilantro for garnish.



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