

Chick-fil-A® Southwestern Quesadilla

Ingredients:

- 1 Chick-fil-A® grilled chicken filet
- 1 handful of cilantro
- Monterey Jack cheese
- Cheddar Cheese
- 2 flour or corn tortillas
- 1 Chick-fil-A® Zesty Buffalo Sauce
- Fresh chopped bell pepper, red pepper, yellow pepper



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Rinse and prepare vegetables and herbs.
2. Chop/slice grilled chicken filet.
3. Toss grilled chicken in a bowl with one packet of Zesty Buffalo Sauce spread around until chicken is evenly coated.
4. Saute' vegetables until tender using olive oil if desired. Add grilled chicken and saute together.
5. Remove chicken and veggies from pan and set aside.
6. Prepare tortillas by spraying skillet with cooking oil, and brown on one side. Add monterey jack and cheddar cheeses and begin to melt.
7. Add chicken and veggies and top with additional cheese if desired. Top with other tortilla and turnover to brown that side.
8. Serve with additional Chick-fil-A® Herb Ranch sauce on the side and enjoy!