

• Grill Side Chicken Quesadillas •

Ingredients:

- 1 pound cooked diced chicken
- Olive oil
- 1 red onion, sliced
- 1 green/red pepper
- 3/4 cup Grill Side barbeque sauce
- 8 (8-inch) flour tortillas
- 1 cup shredded Monterrey Jack cheese
- 1 cup shredded cheddar cheese



Directions:

In a skillet, heat about 1 tablespoon olive oil, then add the onions and peppers. Cook until soft. Add the chicken and Grill Side sauce to the skillet. Place the mixture in a bowl.

Lay 4 tortillas on a flat surface. Place some of the chicken mixture on each tortilla and top with the cheese. Top each with another tortilla.

Heat a large pan over medium-high heat. Add 1 tablespoon olive oil. Add 1 quesadilla and cook until golden brown on both sides, about 3 minutes per side. Repeat with the remaining quesadillas.