

CHICKEN MUSHROOM QUESADILLA

How many Quesadillas have you ordered in restaurants?

This one is made in

YOUR RESTAURANT (YOUR HOME)









GOOD INGREDIENTS, GOOD DISH, GOOD TIMES!

Sandwich?

NO WAY, when you can have these yummy Quesadillas!

This is not only better than sandwich night, but also even better than pizza night. **There, I said it!**

STEPS

- 1  Start by toasting your flour tortillas in a medium-high skillet for 30 seconds on each side & set them aside until it's time to assemble some Quesadillas.
- 2  Warm 2 C. Chowder (4 – 6 portions) on low in a saucepan.
- 3  Grate ½ C. Cheddar cheese, or the cheese of your choice & set aside until your Chowder is warm.
- 4  Once the Chowder is warm, put in half of your grated cheese & stir for a couple minutes until it turns into melty goodness.
 That will take a good amount of time. By a good amount of time, I mean maybe 1 minute!
- 5  Layer the Chowder & cheesy mixture on top of the tortilla, add the rest of the grated cheese & top with the other tortilla.
- 6  Into a 375 oven on a baking sheet for about 12 minutes, it goes.
 You're just making sure everything is warm & the cheese is melted. When ready and out of the oven, chop the Quesadillas into quarters & garnish with Pico or salsa & crema (sour cream or Greek yogurt mixed with a squeeze of lime juice & a sprinkle of salt & pepper).



THESE ARE CRUNCHY ON THE OUTSIDE & UNBELIEVABLY SUCCULENT ON THE INSIDE. NOT TO MENTION THE BRIGHT SPICE OF THE PICO/SALSA ON TOP.