

## Buffalo Chicken Quesadilla



### Ingredients

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|---|---|
| 2 cups chicken, cooked and shredded             | ½ cup Buffalo Wing Sauce                            |
| 2 teaspoons canola oil                          | 1 cup sweet onion, finely chopped                   |
| 2 celery stalks, finely chopped                 | ¼ teaspoon salt                                     |
| ? teaspoon pepper                               | 4 Azteca® snack size flour tortillas                |
| 2 cups (8 ounces) shredded Mexican cheese blend | ¼ cup finely chopped pitted green olives (optional) |
| ½ cup sour cream                                | ½ cup crumbled blue cheese                          |
| Celery stalks cut in 3 inch pieces              |   |

### Directions

Preheat oven to 350°

Combine cooked chicken with buffalo sauce, set aside

Combine sour cream and blue cheese, set aside

Heat oil in a large skillet, then add onion, celery, salt and pepper and cook until onion is tender; add chicken.

Place two tortillas on an ungreased baking sheet and top with chicken mixture. Sprinkle with Mexican cheese and olives, then top with remaining tortillas.

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Bake 8-10 minutes or until golden brown and cheese is melted.

Serve quesadillas with blue cheese sauce and celery stalks.