

## Dinner Quesadilla



### Ingredients

2½ cups chicken, cooked and shredded

1/3 cup sliced green onions

1/2 teaspoon salt

2 tablespoons canola oil

1/4 cup butter, melted

Sour cream

2/3 cup salsa

¾ teaspoon ground cumin

1/2 teaspoon dried oregano

6 Azteca® snack size flour tortillas

2 cups (8 ounces) monterey Jack cheese, shredded

Guacamole

### Directions

Preheat oven to 375 ?

Heat canola oil in large skillet; add chicken, salsa, green onions, cumin, salt and oregano. Cook, uncovered over medium heat for approximately 10 minutes.

Brush one side of the tortillas with butter and place the buttered side down on a lightly greased baking sheet.

Spoon 1/3 cup chicken mixture over half of each tortilla and top with cheese; fold tortilla in half over cheese.

Bake for 9-11 minutes or until crisp and golden brown.

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Cut into wedges and serve with sour cream and guacamole.