

## Grilled Chicken Quesadillas



### Ingredients

- |                                            |                                                         |
|--------------------------------------------|---------------------------------------------------------|
| 1 package Azteca® tortillas                | 1 teaspoon paprika                                      |
| 1 teaspoon fresh chopped garlic            | 1 teaspoon dried oregano                                |
| 1 teaspoon ground cumin                    | 1 teaspoon kosher salt                                  |
| 1 teaspoon freshly ground black pepper     | 6 (6-ounce) skinless, boneless chicken breast           |
| 1 small onion cut into 1 inch thick slices | 1 small orange bell pepper cut into 1 inch thick wedges |
| 6 ounces Monterrey jack cheese, shredded   | Guacamole and sour cream, for serving                   |

### Directions

Bring tortillas to room temperature.

Combine spices. Rub spices evenly over chicken and vegies; let stand 10 minutes. Arrange chicken, onions and bell pepper on grill rack coated with cooking spray. Cook vegetables 4 minutes on each side or until tender. Cook chicken 6 minutes on each side or until done. Remove chicken and vegetables from grill; coarsely chop vegetables. Let chicken stand 5 minutes; thinly slice chicken.

Sprinkle 3 tablespoons cheese over half of each tortilla; divide vegetables and chicken evenly over each tortilla. Fold each tortilla in half over filling; lightly coat tortillas with cooking spray.

Heat a large nonstick skillet over medium heat. Place 2 quesadillas in pan; cook 2 to 3 minutes on each side or until cheese melts and tortillas are lightly browned.

## Grilled Chicken Quesadillas

---

Repeat procedure with remaining quesadillas. Remove from heat, cut into wedges. Serve with guacamole and sour cream.