

Welp... what's there to eat?

Make yourself a dang quesadilla!



- ✓ Chicken
- ✓ Cheese
- ✓ Tortillas

Check, check, check, three ingredients! No one could possibly get this wrong—right? Right. Quesadillas are easily my favorite food. I order them everywhere I go but when all the restaurants closed during the pandemic I started to panic. How am I going to get a quesadilla? Simple, I'll just make one myself. After months of failed attempts trying to find the right combination of chicken, cheese, and tortillas, I finally found the perfect recipe for authentic Mexican restaurant style quesadillas!

Ingredients

Here's what you'll need:

- 1 lb. Tyson Grilled and Ready Fully Cooked Grilled Chicken Breast Strips
- 1 oz Lawry's Taco Seasoning Mix
- 8 oz. Pancho's White Cheese Dip
- 8 oz. of Shredded Cheddar Cheese
- 1 package (20 count) Mission Fajita Flour Tortillas
- 1 stick of butter
- 1/2 c. of water



For the chicken, you can use whatever you prefer. Personally, I have tried multiple approaches with the chicken. White meat, dark meat, canned, boiled, baked, fried, un-cooked, pre-cooked, and this is the Tyson Grilled and Ready is the best I've had so far. It comes in a bag at Wal-Mart for around five bucks. For the taco seasoning, this is also a personal preference. All taco seasonings are more or less a combination of paprika, garlic, onion, cumin, and chili powder. So, you can make your own or use any brand you like. The white cheese dip is really the secret ingredient here. If you want authentic Mexican restaurant flavor, you have to include the white cheese dip. I prefer Pancho's, but there are also other brands, such as Gustoso, Gordo's, or El Terrifico, and they each work just as well for this recipe. For the cheddar, you can shred your own or use pre-shredded, depending on your preference. For tortillas, the Mission brand seems to work best. Old El Paso is good, but they puff up too much when cooking. Don't at me. The last thing you'll need is butter. Several recipes do not butter their tortillas but trust me—you want to butter your tortillas!

Preparation

Here's what you'll need:

- 1 10-12" skillet
- 1 11-20" griddle
- 1 Microwave
- 1 spatula

A regular skillet around 10-12" is the perfect size for a pound of chicken. I like to use an electric griddle for the tortillas because you can cook up to six at a time on a 20" surface. If you don't have a griddle just use another skillet on your stove. The idea here is to have two hot surfaces

going at once in order to simultaneously prepare the chicken and tortillas, the goal is to finish in under 20 minutes. Yes, this is a race! You'll need a microwave to melt the white cheese dip and a spatula to stir, scoop, flip, and spread. These are all the tools you'll need so let's get started!

Instructions

Set the timer for 20 minutes:

First, put your skillet on the stove and set the temp to high. Next, dump the bag of chicken into the pan and empty the packet of taco seasoning. Add the 1/2cup of water and stir.

While that's heating up, go ahead and turn on the griddle and set the temp to 275. Next, grab your spatula, butter, and tortillas. Start spreading that butter on each tortilla. You want a light coat of butter on both sides. I like to spread the butter on one side, then as I stack the tortillas the under side gets coated from the top of the tortilla that's underneath.

By the time you're finished buttering the tortillas, the griddle should be preheated. Place the tortillas on the griddle. After 2 minutes, you will need to flip the tortillas to the other side.

As you wait to flip the tortillas, place the white cheese dip in the microwave for 90 seconds (be sure to remove lid first). As the cheese melts in the microwave, stir the chicken in the skillet to make sure nothing is burning.

Once the microwave beeps, it's time to flip the tortillas. Your almost done!

Immediately after flipping the tortillas, sprinkle the shredded cheddar cheese on top of each. As it melts, start scooping the chicken from the skillet and topping each tortilla with a generous helping.

Once you have the chicken on top of each tortilla, remove the white cheese dip from the microwave. Go ahead and pour about one to two tablespoons of cheese dip on top of the chicken. Be careful, this cheese gets very liquidy, so don't pour too much.

Once that's complete, the bottom side of the tortilla should be golden to perfection. They are now ready to close. Take the spatula and fold the tortilla shut being careful not to make a mess with the melted cheese and chicken inside.

Place the first batch of tortillas on a plate and begin preparing the second batch. Remember we're cooking six at a time. When the second batch is complete, your timer should be going off.

Let everything cool for about 5 minutes and enjoy!

For more recipes by Matthew Mason

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