



## Spicy chicken quesadillas

Serves 4

### Ingredients

- 6 ounces shredded chicken breast
- 2 tablespoons mince pickled jalapeño
- 2 tablespoons minced cilantro leaves
- 8 ounces shredded pepper jack cheese
- 4 (8-inch) flour tortillas
- 4 tablespoons vegetable oil
- Salt

### Directions

- Combine chicken, jalapeño, cilantro, and pepper jack in a medium bowl and mix to combine.
- Spread half of mixture evenly over half of one tortilla, leaving a 1/2-inch border. Fold tortilla over and seal edges by pressing down firmly. Repeat with remaining filling and tortillas.
- Heat oil in a 10-inch cast iron or nonstick skillet over medium heat until shimmering. Carefully add two folded tortillas at a time and cook, swirling and moving tortillas around, until golden brown and puffy on first side (about 2 minutes).
- Using a flexible metal spatula, flip quesadillas, season with salt, and continue cooking until golden brown and puffy on second side, about 2 minutes longer.
- Transfer quesadillas to a paper towel to drain. Repeat steps 1-4 again for third and fourth quesadillas.
- Cut into triangles and serve immediately.