

# Chicken Fajita Quesadilla



## Ingredients:

- 2 Tablespoons vegetable oil, divided use
- 1 Cup quartered, sliced onion
- 1 Cup green or red bell pepper strips
- 1 Pound boneless, skinless chicken breasts, cut into thin strips, cooked
- 1 (1.25-ounce) package Fajita seasoning mix
- 1/3 Cup water
- 10 (6-inch) flour tortillas, divided use
- 2  $\frac{1}{2}$  Cups Mexican Blend cheese, divided use

## Directions:

Heat 1 tablespoon vegetable oil in large skillet over medium-high heat. Add onion and bell pepper; cook, stirring occasionally, for 3 to 4 minutes or until vegetables are tender. Add cooked chicken. Stir in seasoning mix and water. Bring to a boil. Reduce heat to low; cook for 3 to 4 minutes or until mixture thickens. Spread  $\frac{1}{2}$  cup fajita mixture on one tortilla; sprinkle with  $\frac{1}{2}$  cup cheese. Place second tortilla evenly over mixture. Heat remaining oil in large skillet on medium-high. Place quesadilla in skillet; cook for 2 to 3 minutes on each side or until golden brown and cheese is melted. Repeat with remaining ingredients.

Makes 4 servings

