

CopyCat Applebee's Chicken Quesadilla Grande

Ingredients

2 slices cooked crispy bacon (sliced into $\frac{1}{2}$ " inch pieces)
2 (8 inches) flour tortillas
softened butter
2 tablespoons Pico de Gallo
1/2 cup shredded Colby-jack cheese
2 cooked boneless skinless chicken breasts (heated and cut into strips)
Optional Condiments-
sour cream
guacamole
salsa

Directions

Heat a large non-stick fry pan over medium heat. Spread butter lightly on one side of the flour tortilla shell. Place butter side down into the pan.

Sprinkle half of the cheese evenly over the entire tortilla. On half of the tortilla sprinkle half of the bacon, half of the chicken pieces, and 1 tablespoon of Pico de Gallo. Cook until the cheese has melted and the bottom has browned. Using a spatula fold the tortilla in half and press down the edges gently.

Remove from the pan. Repeat with remaining tortilla. Slice each quesadilla into three triangles. Serve with sour cream, guacamole, and salsa.