

CopyCat Bennigan's Chicken Quesadilla

Ingredients

8 flour fajita shells
1 large ripe tomato
1/2 onion
soft butter
1 pound shredded Mexican cheese blend
1/2 package fajita seasoning
1/4 cup water
3 boneless, skinless chicken breast halves

Directions

Start by cutting the chicken (while still slightly frozen, cuts easier) into small squared pieces. Fry in pan then add water and seasoning to the pan, sauce will thicken slightly after a few minutes. Set the chicken aside while preparing the other ingredients. Butter one side of all the fajita shells you intend on using and set aside.

Dice the tomato and the onion, mix and also set aside. Either finely shred yourself or buy 1 pound of finely shredded Cheddar/mozzarella cheese and set aside.

Let pan or griddle get hot about 350 degrees F and then assemble quesadillas similar to a sandwich. First, one shell butter side down, then generously sprinkle the cheese. Next add 1/4 to 1/2 cup of chicken mixture. Now add a small amount (1/4 cup) of the tomato and onion mix. More cheese, generously sprinkled, and finally top with another fajita shell, butter side up.

Once the cheese starts to bubble from the sides of the quesadilla it typically is time to flip it, make sure to

either flip quickly or rest your fingers on the top shell holding it together while you flip it. Shell should be crunchy and a golden color. If you find that the quesadilla is semi plump in the center, simply press down with spatula once you have flipped it.

Let stand for a few moments and then cut into quarters, serve with your choice of sour cream, guacamole or salsa for dipping.