

# CopyCat Chili's Chicken Bacon Ranch Quesadillas

## Ingredients

4 cups chicken, pre-roasted, (can be dark or white meat), shredded  
2½ cups monterey jack cheese, or sharp cheddar, grated and divided  
2 cups smoked bacon  
1 cup heirloom tomatoes, ripe, diced  
5½ oz white onions, sliced  
2 tbsp vegetable oil  
2 cloves garlic, sliced  
¼ cup ranch dressing\*, (see Recipe Notes for Recipe)  
4 tortilla wraps, large  
salt and ground black pepper, to taste  
cooking spray  
To Serve:  
pico de gallo\*\*, (see Recipe Notes for Recipe)  
¼ cup ranch dressing  
¼ cup sour cream  
For Garnish:  
cilantro, chopped

## Directions

Heat up oil in a wide skillet over medium heat. Add the onions and sauté for roughly 5 to 8 minutes, until caramelized. Add the garlic and tomatoes. Sauté briefly, then transfer into a mixing bowl.

Add the chicken, pre-cooked bacon, ½ cup of cheese, then season with salt and pepper. Add ¼ cup of ranch dressing, then mix to combine.

Grease a clean skillet with cooking spray and place it over

medium heat.

Place the tortilla wrap and add roughly  $1\frac{1}{2}$  cups of the chicken mixture to half of the wrap.

Sprinkle roughly  $\frac{1}{2}$  cup of the cheese, then fold the other side over and press so that the cheese makes it stick closed. Heat for 3 to 5 minutes to further melt the cheese and turn the exterior golden brown.

Flip and do the same on the other side. Repeat until you have done all 4 tortillas.

When done, cut into four and serve with ranch dressing, sour cream, and pico de gallo. Garnish with cilantro.

Serve and enjoy!