

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!