

CopyCat Chipotle Mexican Grill Chicken Quesadillas

Ingredients

3 tbsp olive oil
1½ cups red onion, chopped
4 cloves garlic, minced
⅓ cup chipotle peppers in adobo sauce, minced
1¼ lbs vine ripened tomatoes, seeded and diced
3 scallions, thinly sliced
2 tbsp honey
2½ cups chicken, cooked shredded
1 tsp salt
½ cup cilantro, chopped
6 flour tortillas, (10 inch)
4 cups sharp cheddar cheese, shredded
sour cream, for serving, optional
lime wedges, for serving, optional

Directions

In a large sauté pan, heat the olive oil over medium heat. Add the onion and sauté until soft for about 5 minutes. Add the garlic and cook 1 minute more.

Stir in the chipotle peppers and tomatoes. Cook until most of the liquid from the tomatoes has evaporated and the mixture is thickened, stirring often. Stir in the scallions, honey, chicken, salt and cilantro. Keep warm.

Heat a sauté pan over medium heat and spray lightly with nonstick cooking spray. Lay a tortilla in the pan and heat until hot to the touch but not crisp (air pockets may form).

Flip the tortilla over, then sprinkle ⅔ cup of the cheese evenly over top, being careful to keep it off the pan. Spread

a generous half a cup of the chicken mixture over half of the tortilla.

When the cheese is mostly melted, fold the tortilla over to cover the filling and form a half-moon shape. Cook until the tortilla is crisp and golden and the cheese is melted, adjusting the heat as necessary, a few minutes per side.

Repeat with the remaining tortillas. Let the quesadillas rest a few minutes to allow the filling to set, then cut into wedges. Serve with sour cream and lime wedges, if desired.