

CopyCat Hooters Buffalo Chicken Quesadilla

Ingredients

2 chicken breasts, boneless and skinless, cut into small pieces

$\frac{1}{4}$ cup buffalo sauce

2 tbsp olive oil

4 tortillas

2 cups Mexican cheese blend, shredded

$\frac{1}{4}$ cup blue cheese

$\frac{1}{2}$ cup canned red peppers

$\frac{1}{2}$ cup green peas

Directions

Place the cut chicken into a bowl and pour the buffalo sauce over it.

Toss until well coated.

Heat the oil over medium heat in a pan.

Throw in the marinated chicken and cook for 5-10 minutes or until chicken pieces are cooked through.

Lay a tortilla on a flat surface and spread $\frac{1}{2}$ cup of the cheese on one side of the tortilla.

Add a little bit of blue cheese, red peppers and green peas over it.

When the chicken is ready, add some of it over the vegetables. Fold the other side of the tortilla over and heat it in a clean pan until the cheese melts.

Remove and cut the tortilla in half. Repeat with the remaining tortillas.

Serve hot and enjoy!