

CopyCat Ruby Tuesday California Club Quesadilla

Ingredients

2 boneless skinless Chicken Breasts, cooked and shredded (See Note above for a link to our "How to Cook Boneless Chicken Breasts and Thighs" Information Page)

4 slices Bacon cooked and cut into 3-inch pieces

Four 8-inch Flour Tortillas

1 cup shredded Cheddar Cheese

1 cup shredded Swiss Cheese

2 medium Tomatoes sliced

3 Green Onions chopped

1 medium ripe Avocado

2 tablespoons fresh Cilantro

Sour Cream to serve

Pico de Gallo store bought or homemade (See box below for links to recipes from your Favorite Restaurants), to serve

Directions

Starting at the top, with a very sharp knife, cut down into each avocado until you hit the pit. Cut completely around the avocado, top to bottom, touching the pit the entire time.

Pull the two halves of the avocado apart and remove the pit with a spoon. Use the spoon to scoop the avocado out of the skin. Slice thinly. Set aside.

Lay out 4 flour tortillas on a work surface. Lay ingredients out on 1/2 of the tortilla, in the following order using an equal amount (1/4 of each ingredient) on each tortilla: Cheddar cheese, chicken, tomato, green onion, avocado, bacon, cilantro, Swiss cheese.

Fold the 1/2 of the tortillas that have no ingredients over to

cover the ingredients.

Heat a large pan to medium on the stove top.

Carefully place a quesadilla onto the hot pan. Cook for about 1 – 2 minutes until the tortilla has started to brown and cheese has melted.

Flip the tortilla and brown the other side.

Repeat with remain quesadillas until all are cooked.

Cut into thirds or quarters wedges and serve with sour cream and pico de gallo.