

CopyCat Ruby Tuesday Chicken Quesadillas

Ingredients

1 boneless, skinless Chicken Breast, cut in 1/2
Italian Salad Dressing store bought or homemade, of choice
One 12-inch Flour Tortilla
Melted Butter
1 cup shredded Monterey Jack Cheese
1 tablespoon diced Tomato
1 tablespoon diced Jalapeño Pepper
Cajun Seasoning store bought or homemade to taste
1/2 cup shredded Lettuce
1/4 cup diced Tomato
Sour Cream for dipping
Salsa store bought or homemade of choice, for dipping

Directions

Place chicken breast in a bowl.

Pour in enough Italian dressing to coat. Place in refrigerator and allow to marinate 30 minutes.

Remove breast from marinade.

Cook marinated chicken until cooked through in a lightly oiled pan.

Remove cooked chicken to a cutting board. Cut into 3/4-inch pieces. Set aside.

Brush one side of tortilla with butter.

Place a skillet over medium heat.

Place tortilla in skillet, butter side down.

On 1/2 of tortilla, add cheese, 1 tablespoon tomatoes, peppers and Cajun seasoning, in that order. Make sure to spread to the edge of the half.

Top with diced chicken.

Fold empty tortilla side on top.

Flip over in pan so that cheese is on top of chicken.

Cook until very warm throughout.

Remove from pan to serving plate.

Cut into 6 equal wedges on one side of plate.

On the other side of plate put lettuce and 1/4 cup tomatoes topped with sour cream.

Serve hot with salsa, to dip.