

CopyCat Ruby Tuesday Chicken Quesadillas

Ingredients

5 oz chicken breast , boneless, skinless, halved
1 cup Italian dressing, as needed
 $\frac{1}{2}$ cup Monterey jack cheese, shredded
 $\frac{1}{2}$ cup cheddar cheese, shredded
 $\frac{1}{2}$ cup lettuce, shredded
unsalted butter, softened
 $\frac{1}{4}$ cup tomatoes, diced, plus extra for topping
1 flour tortillas, 1 to 2 pcs (12-inch)
1 tbsp pickled jalapeno pepper, chopped
Cajun seasoning, to taste
cooking spray

To serve:

sour cream
tomatoes

Directions

Mix chicken breast in a bowl with Italian dressing and allow it to marinate for at least 30 minutes.

Preheat your grill or skillet and grease with cooking spray.

Grill the marinated chicken for roughly 8 to 10 minutes until fully cooked, then set aside to rest briefly.

Brush one side of the tortilla with butter.

Slice your chicken into $\frac{1}{2}$ -inch strips then place the tortilla in a frying pan over medium heat.

On one half of the tortilla, add the cheeses, tomatoes, peppers, chicken, and Cajun seasoning.

Fold tortilla on top and flip over in the pan so that cheese is on top of chicken.

Cook until warm throughout.

Remove from the pan and cut into 4 equal wedges.

Top with 2 tablespoons of tomatoes, lettuce, and $\frac{1}{4}$ cup of sour cream per serving. Serve with sour cream on the side.