

CopyCat Taco Bell Chicken Quesadilla

Ingredients

Creamy Jalapeno Sauce:

1/2 cup sour cream

1/2 cup mayonnaise

4 teaspoons McCormick Taco Seasoning

1/2 tablespoon McCormick chili powder

1 tablespoon Tabasco green jalapeno sauce you can use the liquid from pickle jalapenos, but it make take more than 1 tablespoon

Quesadillas:

1 pound boneless, skinless chicken breasts

2 teaspoons extra virgin olive oil

4 10-inch flour tortillas

1 1/2 cups shredded Monterey jack cheese

1 1/2 cups shredded Cheddar cheese

Directions

Creamy Jalapeno Sauce:

Place sour cream, mayonnaise, taco seasoning, chili powder, and green sauce in a bowl. Stir until thoroughly combined.

Grilled Chicken Breast:

Prepare chicken breasts by slicing in half horizontally. Place cut chicken breasts between two sheets of plastic wrap and gently pound to between 1/4 inch and 3/8 inch thick.

Season chicken breasts on both sides with a small amount of salt and ground black pepper.

Add two teaspoons of olive oil to a medium sized skillet. Heat the skillet to medium-high.

Place chicken breasts into the pan, cook for 4 to 5 minutes, then flip the chicken over and cook for another 4 to 5 minutes or until the chicken is completely cooked through.

Place chicken on a cutting board, let it rest for 5 minutes before slicing it into 1/4 inch slices.

Quesadillas:

Wipe out the skillet with a paper towel. Add 1 10 inch tortilla to the skillet. Turn the temperature to medium-low. Drizzle about 1 1/2 tablespoons of the creamy jalapeno sauce over the tortilla.

Add 1/3 cup of Monterey jack cheese, and add 1/3 cup of Cheddar cheese. Add enough pieces of chicken to cover the tortilla. Add the top tortilla.

Cook for 2 to 3 minutes before flipping, then cook on the other side for an additional minute or two.

Cut the quesadilla into thirds before serving.