



Frugal -Chicken and Spinach Quesadillas



Serving: 4



Cook Time: 11 mins



Level: Easy



INGREDIENTS

- 1 grilled chicken breast
- 1 cup cherry or grape tomatoes
- 2 handfuls baby spinach
- 2 cups shredded quesadilla blend cheese
- 8 whole wheat tortillas
- Sour cream for dipping

PREPARATION

1. Dice the grilled chicken breast and quarter the cherry or grape tomatoes.
2. In a large mixing bowl, toss the diced chicken, quartered tomatoes, baby spinach and Wisconsin Queso Quesadilla Cheese.
3. Lay out a tortilla on a clean, flat surface and arrange the chicken, spinach and cheese mixture onto the tortilla.
4. Add another tortilla to the top of the quesadilla and heat it on a lightly greased griddle or skillet over medium high heat for 2 to 3 minutes per side, or until cheese has melted through.
5. Remove quesadilla from the griddle or skillet and cut with a pizza cutter. Let cool slightly before serving. Serve warm.
6. Serve Chicken and Spinach Queso Quesadillas with sour cream for dipping.
7. Note: In place of the quesadilla cheese, you can use shredded Mexican blend or shredded mozzarella as a substitute.