



Total Time MIN.	Serving Size 1 EACH
Difficulty EASY	
Yields	

INGREDIENTS	WEIGHT	MEASURE
Pace Thick and Chunky Salsa	2 cups	500 mL
Pulled Cooked Chicken	3 cups	750 mL
Cheddar Cheese, Shredded	3 cups	750 mL
Black Beans, Rinsed & Drained	1 can (15 oz)	1 can (443 mL)
Chipotle Paste	1 tbsp	15 mL
Flour Tortillas, 6 inch	12	12
Canola Oil	2 tbsp	30 mL
Cilantro	2 tbsp	30 mL

Sour Cream

INSTRUCTIONS

1. Combine 1/2 the Salsa, chicken, cheese, beans, chipotle in a mixing bowl and mix very well.

2. Take 1 tortilla and place roughly 5oz of mix in the center and spread the mixture out.

Place another tortilla on top and firmly press them together.

3. In a medium pan, heat oil over medium heat and lightly brown quesadilla on both sides.

Cut into 6 pieces and garnish with sour cream and cilantro.

CHICKEN CHIPOTLE QUESADILLA