



Total Time
MIN.

Serving Size
1 EACH

Difficulty
EASY

Yields
6

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.