



Cheesy Quesadillas



This recipe calls for:

Tomato, Garlic & Onion Sauce

Double Cheddar Sauce

Prep time

10 minutes

Cook time

15 minutes

Servings

4

Ingredients

1/2 lb. leftover chicken shredded

1 medium onion chopped

1 can (4.25 oz.) chopped green chilies

1 jar RAGÚ® Tomato Garlic & Onion Sauce

8 (8-in.) soft taco-size whole wheat tortillas or flour tortillas

1 Tbsp. olive oil

2 cups shredded Cheddar cheese or Mozzarella cheese, (about 8 oz.)

Instructions

1. In a medium saucepan with 1 Tbsp. olive oil, sauté onion until soft. Stir in chilies, chicken and $\frac{1}{2}$ cup sauce; set aside.
2. Meanwhile, evenly brush 1 side of 4 tortillas with $\frac{1}{2}$ of the olive oil. Evenly top half of a tortilla with $\frac{1}{4}$ of the cheese, chicken filling and then the remaining cheese. Fold over tortilla to close.
3. Sauté 5 minutes, turning over once, or until cheese is melted. To serve, cut each quesadilla into 4 wedges. Serve with remaining sauce, heated.

Tip: Use ground beef instead of shredded cooked chicken.