



## 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.