

## Chicken Quesadilla

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Chicken Quesadilla is an enjoyable meal and very appealing to the masses. It's perfect for casual dining and hotels. This recipe brings you the original taste of Quesadilla by using taco seasoning and the right cheese to give a nice crunchy but moisty bite. For best results use: Goody professional chicken stock



## Ingredients

| chicken breast      | 150 g       |
|---------------------|-------------|
| Goody Chicken stock | 50 g        |
| red pepper          | 30 g        |
| onion               | 10 g        |
| taco seasoning      | 5 g         |
| shredded cheese     | 100 g       |
| butter              | 10 g        |
| oil                 | 10 g        |
| tortilla bread      | 4<br>pieces |



## Instructions

- Cut the chicken into small cubes, as well as the onion and red pepper.
- In a frying pan over medium heat, put the butter and oil, then the onions and bell peppers until they are roasted
- Add chicken pieces and stir well.
- Add taco seasoning, then Goody chicken stock and stir until done .
- In another pan, put a piece of tortilla bread, then the chicken mixture
- Add cheddar cheese, and then another piece of tortilla
- Roast it until it becomes crunchy
- Serve it with sour cream

