

Chicken Quesadilla

by Budoor Alsulami

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 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







